

SHIRAZ 2024

VINIFICATION

Grapes sourced from the **Coastal Region** on mostly clay-loam soils. The vines are managed to yield below 6 tons per hectare.

The grapes were handpicked, de-stalked and lightly crushed before being cold-soaked for 24 hours. Fermentation was started with selected yeast strains and kept under 26°C, with regular pump-overs of the juice over the cap of skins to ensure optimal colour extraction. Malolactic fermentation was completed in stainless steel tanks. 100% of the wine was matured for 6 months with French oak staves (2g/l) in stainless steel tanks, after which it was prepared for bottling.

TASTING

The Juno Shiraz 2024 presents a lovely, dense, opaque ruby colour. On the nose, enticing aromas of white pepper, whiffs of lavender, and ripe plums mingle harmoniously with notes of smoked meat, cherry, and raspberry fruit. Medium to full-bodied, this wine boasts a beautifully structured palate, where fine, velvety tannins provide a silky backdrop to plum, spice, and luscious berry fruit. Its dense and rich texture is complemented by a fresh, balancing acidity, offering both richness and vibrancy. The finish is elegant and persistent, showcasing lingering flavours of blueberry, plum, and subtle spice. A refined and approachable Shiraz, this wine delivers exceptional quality at an affordable price - a testament to its value for money.

ANALYSIS

Alc: 13.95 % | RS: 2.8 g/l | TA: 5.6 g/l | PH: 3.47

- 100% Shiraz
- Wine of Origin Coastal Region

FOOD PAIRING

PORK RIBS

BEEF STEAK &
PEPPERCORN
SAUCE

LAMB
SHAWARMA

