



SAVANHA

SAVANHA SHIRAZ 2021

WINEMAKER:

Lizanne Jordaan

ORIGIN:

Breede River valley, Western Cape

SOIL & TERROIR:

The grapes are sourced from trellised and bush vines. The bush vines are between 12 and 22-years-old and receive supplementary drip irrigation. The vines grow in a combination of alluvial, well-drained and aerated soils and decomposed granite soils based along the mountain foothills of the Breedekloof. Located less than one hour's drive from the Atlantic ocean, the vineyard benefits from a cooling breeze that encourages slow ripening. Here, temperatures are moderate, reaching a height of 26°C in summer and enjoying 40mm - 200mm of rain in the winter season.

WINEMAKING:

The grapes were machine- and hand-harvested at optimum ripeness, destemmed and gently crushed. The juice was chilled at between 10° and 12°C to enable cold maceration before fermentation in stainless steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place 6 months after maturation.

ANALYSIS:

Alc	14.5 % vol	TA	5.7 g/L
RS	4.0 g/L	pH	3.63

APPEARANCE:

Dark ruby red in colour.

TASTING NOTE:

A fruit filled wine with a smoky undertone and black pepper flavour. A soft tannin structure supports sweet dark berries on the palate.

PAIR WITH:

Delicious on its own or served with a creamy mushroom and pepper sauce chargrilled fillet, sweet potato wedges, chorizo paella, chicken drumsticks or slow-cooked pork hocks and dried fruit sauce.

