



# Mountain Ridge

## SHIRAZ 2017

### WINE DESCRIPTION

A complex Shiraz with flavours that include black berries, mulberries, pepper, spice, chocolate, nutmeg and smoky undertones.

Good tannin structure to add to a full-bodied mid-palate and lingering aftertaste. This well balanced wine can be enjoyed with various meats, ostrich and venison or an easily be enjoyed on its own.

### AGEING POTENTIAL

Drink now or in the next 3 - 5 years.

### WINEMAKING

The grapes are picked at full ripeness. It is kept without yeast inoculation for a few days to get more colour extraction from the longer skin contact and enzyme activity. This wine is fermented in traditional open top vats and a combination of punch downs and pump overs are done regularly to cool down the cap (skins) and extract more flavours and tannins.

The juice is fermented on the grape skins in open top tanks and then matured in French oak barrels for 12 months.

### TECHNICAL ANALYSIS

Alcohol: 14.50 %

pH: 3.51

TA: 6.1 g/l

RS: 3.8 g/l



Telephone: +27 (0) 74 125 8096

Email: [sales@mountainridge.co.za](mailto:sales@mountainridge.co.za)

Website: [www.mountainridge.co.za](http://www.mountainridge.co.za)

De Liefde Road | Wolseley 6830 | South Africa