



FLATROCK SHIRAZ/PINOTAGE 2018

Cellar Master	Rolanie Lotz
Variety	49% Shiraz, 45% Pinotage, 6% Durif
Origin	Paarl, Agter-Paarl and Coastel region, Wellington
Soil Type	Mostly decomposed granite
Yield	10-12 tons per hectare
Wine Analysis	Alc 14%
	TA 5,8 g/l
	pH 3,45
	RS 4,1 g/l

VINIFICATION

Fermentation	Fermented in stainless steel tanks on the skins. Regular pump-overs were done. Pressed at 0 - 8 ° B depending on the variety. Malolactic fermentation took place in stainless steel tanks.
Barrel Maturation	300l French oak barrels. A combination of third and fourth fill barrels was used. The wine was barrel matured for 16 months.

DESCRIPTION

A showcase of the two most prominent red varieties growing on the estate. The fruit is very juicy and lush, with a mostly red fruit profile of strawberry and plum. Both wines add a lot of specific characters to the blend. The Syrah adds a pleasant violet aromatic, and the Pinotage contributes with plush red fruit and soft tannin. There is a subtle top note of black peppercorn that adds to the allure of the wine.

TASTING NOTE

The wine bursts with fresh red fruit initially with flavours of bright red plum and raspberry but develops on to the mid-palate to a much more broody mouth-filling black plum with strawberry jam highlights. The finish is bright and fresh, finishing with an aroma of dried raspberries and a distinct floral violet note.

FOOD PAIRING

This easy-drinking wine can be enjoyed with a pizza or a burger.

AGING POTENTIAL

2-4 years

