



TANGLED TREE 60% LOWER CARBON FOOTPRINT



SPICY SHIRAZ

CELLARMASTERS NOTES: This deep red wine has a veritable spicy nuance with rich

> and powerful red berry essence. The spice on the palate is well integrated and the smooth, well structured tannins make this a wine for any occasion or just pure indulgence.

STYLE: An oaked matured, fruit driven red wine.

CULTIVAR: 100% Shiraz

TONS PER HECTARE: 12t/ha

10 Years old AGE OF VINE:

SOILS: Sandstone; Karoo

TRELLISING: 4 Wire Perold system

IRRIGATION: Drip irrigation controlled by a computer system through

meters and tensiometers.

HARVESTING: Early morning harvested by machine at optimum

ripeness.

VINIFICATION: These grapes are vinified with minimal intervention to allow

> this spicy variety to express its individual characteristics. This wine was matured for ten months with French oak to

further enhance the natural spices.

ANALYSIS: Alc: 13.50% R/S: 8.5g/l T/A: 6.10g/l pH: 3.45

MATURATION POTENTIAL: 2 years

CASE SIZE: 12 x 750ml

BOTTLE BARCODE: 600 2269 001 235

CASE BARCODE: 1600 2269 001 232

AWARDS

- Eco Friendly
- IPW
- Neil Pendock best value 14.8/20 and Top 6
- Best value wine guide (Getaway Magazine) Aug 2013 17/20

FOOD SUGGESTIONS

A food-friendly wine. Try with roasted meat dishes, pork, lamb, venison, ham, duck and cheese.