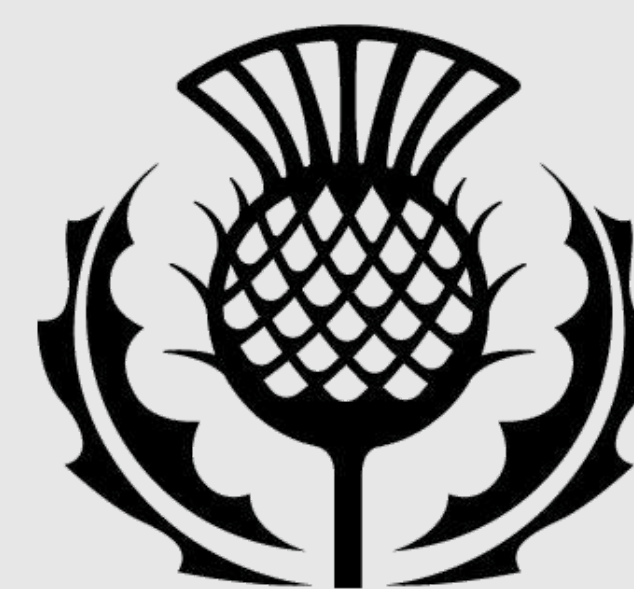




# McGREGOR WINERY

## S H I R A Z 2 0 2 2

The vineyard is situated in the Koningriver area in McGregor. The soil is a weathered shale.

| Alcohol Vol% | Total acid g/l | Residual Sugar g/l | Total SO2 mg/l | pH   |
|--------------|----------------|--------------------|----------------|------|
| 13.7         | 5.3            | 5.2                | 130            | 3.57 |

### WINEMAKING

Harvested at higher sugars levels at midday, to ensure spicier, leather aroma. Grapes were handharvested. It was fermented at higher temperatures between 26-28 degrees to enhance the spiciness. Pressed on 4 balling to achieve a spicy mouth feel and red fruit aromas. It was aged with staves, 80% French and 20 % American oak; to gain a spicy aroma with sweeter and well-rounded mouth feel. Aged for 8 months.

### TASTING NOTES

Bright red colour. Medium intense flavours with complementary berry, black pepper, and spicy vanilla from the wood maturation. The palate is in harmony with the bouquet and carried sweet soft tannins.

**Food Pairing:** Butter Chicken Curry with Basmati Rice.