

NATURALLY DIVINE

In the process of making Angels Share, we use a natural evaporation technique, and although this means that we have less wine to go around, it does mean that you get a small share of something incredibly rare...



# SHIRAZ 2017

WINE OF ORIGIN SWARTLAND

#### **BLENDING COMPONENTS**

100% Shiraz

## WINE DESCRIPTION

Rich black fruit flavours bursting with aromas of black currant, liquorice, pepper and a mix of aniseed and cloves spice. A Full-bodied wine, with soft structured tannins, balanced with a spicy, peppery aftertaste.

## **CELLARING POTENTIAL**

10 – 25 years (from vintage)

## SERVING TEMPERATURE

16 - 18 degree Celsius

## **FOOD PAIRING**

Our Shiraz pairs exceptionally well with cheese, especially aged hard cheeses, grilled meats like lamb, steaks and chops, roast leg of lamb, seared tuna, spareribs, osso bucco, BBQ (better known in South Africa as BRAAI).

## **TECHNICAL ANALYSIS**

ALC. 13.6% | RS 3.0 g/l | TA 6.15 g/l | pH 3.56