



KYBURG Shiraz 2015

A wine with an intense ruby red, rich concentrated colour. Wild berries and raspberries expression with hints of pepper, spice and vanilla oak. A palate with length, expression and silky tannins.

The Vineyard

Altitude: 110 – 140m
Soil Type: Oakleaf & Tukulu
Planted: 2000 & 2001
Irrigation: Drip
Viticulturist: Frans Snyman

The Harvest

Method: Hand-picked in 20kg crates
Yield: 8 t/ha

The Winemaking

Winemaker: Jacques Fourie
Must treatment: Cold maceration for 4 days
Fermentation: Open SS Tank

Maturation: 12 months in French oak 20% new, 80% second fill

Bottled: 2016

Release: January 2022

Production: 6'000 bottles

Aging potential: >10 years

Technical Analysis

Alcohol: 15,5%

PH: 3.64

Total acidity: 4.9 g/l

Residual sugar: 3.9 g/l



Best Competition Rating: Buy, Drink and Enjoy Yourself!