



Brink Family Vineyards Shiraz 2017

main variety Shiraz

vintage 2017

analysis alc: 14.8 | ph: 3.51 | rs: 3.4 | ta: 5.5 | va: 0.46

type Red

producer Pulpit Rock Winery

style Dry

winemaker Dewald Huisamen

taste Fragrant

wine of origin Swartland

body Full

tasting notes

Deep red color with very intense violet reflections. Aromas of ripe red fruits with an elegant smoky, vanilla and chocolate touch. Mouth feel shows good volume and round, sweet, persistent tannins.

blend information

100% Shiraz

food suggestions

Most enjoyable with spicy patés, roast beef or lamb.
Serving temperature: 18° C.

about the harvest

Manual harvesting of grapes.

in the cellar

Fermentation occurred in stainless steel tanks at a controlled temperature (25-28 °C) with two daily pump-overs extracting color and tannins. After malolactic fermentation is completed in barrel the wine matures another 12 months in a combination of French & American oak barrels.