

  
**PULPIT ROCK**  
*Winery*

**TECHNICAL DATA SHEET & TASTING NOTES:**

**WINE:** Brink Family Vineyards Shiraz

**VINTAGE:** 2018

**WINE OF ORIGIN:** Swartland

**WINE ELABORATION:**

Manual harvesting of grapes. 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.

**TECHNICAL INFORMATION**

Varietal composition:	100%
Type of wine:	Red
Geographical location:	Riebeeckberg
Vineyard:	Trellised, 8 tons/ hectare
Alcohol:	15.5%
Total acidity:	5.7 g/L
pH:	3.7
Volatile acidity:	0.63 g/L
Residual sugar:	4.8 g/L

**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. Serving temperature: 18°C

**SERVING SUGGESTION:**

Most enjoyable with spicy patés, roast beef or lamb

