



THE MILKWOOD

(*Sideroxylon inerme*)

Shiraz Viognier

WINE OF SOUTH AFRICA

2017

The Cape Milkwood (*Sideroxylon inerme*). A true icon of the Cape coast. These strictly protected trees grow to a great age and are found in dune forests and coastal woodlands. Three distinct ancient Cape Milkwoods have been declared South African national monuments.

GRAPE VARIETALS

96% Shiraz, 4% Viognier

VINEYARDS

Three distinct old goblets of Shiraz in the Swartland and Paarl produce the small, intensely flavourful berries used to produce the Grinder. These dryland bushvines on clay soils with exceptional water holding capacity yield around 6.2 tonnes / ha.

HARVEST DATES

The grapes were harvested during early March at a balling of between 23.4° and 24.5°.

VINIFICATION

The grapes were picked ripe. After pre-cooling the grapes were de-stemmed, crushed and then cold soaked on the skins for three days. Co fermentation of the Shiraz and Viognier was done at 18° C with regular punch-downs and a daily rack & return. The wine was partly matured for 12 months in 100% small French oak (2nd to 4th fill) and partly in stainless steel tanks. The components were blended before bottling.

TASTING

Bright aromas cherry and red berries lead into a generous palate of plums and cherries with some notes of leather and cigar box. The tannins are firm and the finish long.

FOOD COMPANIONS

Enjoy with filet mignon, beef Carpaccio or pan-seared duck breast.

DESCRIPTION

Made in a Côte Rôtie style a percentage of Viognier grapes is macerated with the Shiraz. Bright aromas cherry and red berries lead into a generous palate of plums and cherries with some notes of leather and cigar box. The tannins are firm and the finish long

A N A L Y S I S



PRODUCED BY *The Grape Grinder* SOUTH AFRICA

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