



Jacaranda 'Row 47' Shiraz 2017
South Africa/Western Cape/Wellington

Tasting Notes

Dark purple colour. Bold and intensive, with flavours of mulberry, dried plums, liquorice and spicy chocolate. Multilayered complexity, elegant tannins, well integrated oak and a long, lingering finish.
Matured in French Oak, 1st and 2nd fill, 300L barrels, for 12 months.

Terroir

Wellington has become independent from Paarl and is now a separate district.
Decomposed Granite soils and Mediterranean climate. Warm and sunny days with cooler nights and a light afternoon breeze.

In the vineyard and cellar

The wine is fermented in a custom made 4,500 litre French Oak fermenter. After destemming and crushing, cold maceration for two days before we let nature take her course. Wild fermented with the grapes' native yeast.

Manual punch downs 4- 5 times a day and regular pump-overs.

Low yield of approx. 5 tons/ha. The grapes were hand-harvested in the early morning hours when the temperatures were still low. Vineyard work is done according to organic principles, No heavy machinery, all weeding, spraying is done by hand. Our farm chickens and wild ducks are taking care of the snails and bugs in the vineyard. Our wines are made in the most natural way possible, to keep the characteristics of our fruit and soil alive in the bottle.

Filtered only once before bottling

Analysis

Alc 14,50% Vol RS 3,0 g/L TA 4,4 g/L pH 4.06

Vintage 2017

Our harvest 2017 will go down as one of the earliest and driest harvests, in the third year of the ongoing draught. However, the berries harvested were beautiful and healthy. Smaller crop and smaller berries resulted in beautiful concentration and highest quality

Accolades

91 points Tim Atkin MW Special Report South Africa 2018, 92 points Tim Atkin MW Special Report South Africa 2019

