



Jacaranda Shiraz/Viognier – Artisanal Range

The Rebel 2018

South Africa/Western Cape/Wellington and Coastal Region

Tasting Notes

88% Shiraz/12% Viognier

A young, and bold wine, made from grapes harvested from young Shiraz vines.

Red berries, spicy plums, dark chocolate on the nose. Warm, spicy flavours on the palate, complemented by oak maturation in 90% French and 10% American Oak, 300L barrels, for 12 months.

Terroir

Wine of origin Wellington.

Decomposed Granite soils and Mediterranean climate. Extremely low yield of 4 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze.

In the Vineyard and Cellar

The Shiraz part is fermented in a custom designed 4,500 litre French Oak fermenter. After destemming and crushing, maceration for two days and then nature takes its course. Wild fermented with the grapes' native yeast.

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

The Viognier portion was fermented in a stainless steel tank. After the Shiraz has gone through malolactic fermentation, blending, and maturation for 12 months in French and American oak.

The grapes were hand-harvested in the early morning hours when the temperatures were still low. Sustainable and responsible vineyard practices, working with organic fertilizer and spraying material.

Filtered only once before bottling.

Analysis

Alc 15.0% Vol RS 1.5 /L TA 7.6 g/L pH 3.58

Vintage 2018

Overall South Africa the smallest crop in over a decade, due to the draught conditions.

Smaller berries, but with very good flavour and colour intensity. Cooler than usual nights were beneficial to colour and flavour formation, especially in our red wines.

Healthy, smaller berries with excellent intensity.

