



**Jacaranda Shiraz Reserve No 47, 2018**  
**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, 1<sup>st</sup> and 2<sup>nd</sup> and 3<sup>rd</sup> fill, 300L barrels, for 12 months. 85% French and 15% American Oak.

**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. Sustainable vineyard management, 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 15,00% Vol RS 2,6 g/L TA 5,7 g/L pH 3,6

**Harvest 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

**Accolades**

90 points Tim Atkin South Africa Report 2020  
Quest for the Best Wellington

