

LA CAVE

THE PUREST TRUTH IS FOUND IN
THE DEEPEST RECESSES

SHIRAZ 2022

CULTIVAR
100% Shiraz

WINEMAKING

Grapes, from a single vineyard selected for its exceptional quality and low yields of less than 8 tons per hectare, were picked at optimum ripeness. After de-stalking and crushing, the juice was fermented dry in open fermenters, on the skins, for 7 days at 25°C. Regular pump-overs ensured optimal colour extraction. Post fermentation, the wine was kept on the skins for a further 7 days to facilitate the polymerisation (softening) of the tannins. Malolactic fermentation took place in new 225L French oak barrels. The wine was then racked and returned to the same barrels for a further maturation period of 18 months.

TASTING NOTES

Opaque ruby hue with a subtle purple edge, hinting at its richness. The nose is complex, offering aromas of hedgerow fruits, exotic spices, fine white pepper, and a playful touch of boiled red sweets, balanced by deeper notes of game- and smoky meats. On the palate, the wine showcases sturdy, ripe tannins that are beautifully integrated and finely textured. There's a well-judged balance of oak, enhancing flavours of red fruits, while a touch of berry tartness adds vibrancy and freshness. The tannins linger elegantly on the finish, coating the palate behind the plush fruit core, with a subtle savoury edge rounding off this refined and layered Shiraz. Maturation potential → 2032.

FOOD PAIRINGS

Grilled lamb chops / beef brisket or BBQ ribs / venison stew / roast game meats / charcuterie or smoked meats / pepper-crusted tuna / roasted vegetables

ANALYSIS

Alcohol: 14.50%

AWARDS & RATINGS

Platter's Guide 2026 – 4*

Veritas Wine Awards 2025 - Silver Outstanding

Veritas Wine Awards 2024 - Silver Outstanding



www.lacave.co.za



+27 (0)21 873 1582



info@wellingtonwines.com