

LA CAVE

THE PUREST TRUTH IS FOUND IN
THE DEEPEST RECESSES

SHIRAZ 2023

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

Layered aromatic profile of wild bramble and mulberry interwoven with earthy nuances of roasted beetroot, olive tapenade, and a savoury medley of biltong and crushed coriander seed. On the palate, the wine is broad-shouldered and muscular, with firm, mouth-coating tannins that provide structure and grip. The mid-palate opens with a vibrant spectrum of dark fruits: blackberry, ripe plum and dark cherry. Despite its richness and concentration, there's a graceful elegance at play, supported by a precise line of acidity and judicious oak integration. The finish is long, dry, and savoury, echoing with notes of blackberry compote, dark forest fruits, and subtle spice.

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

Not rated yet



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