



Using Shiraz grapes, our traditionally-made straw wine is a type of dessert wine where the grapes have been left to raisin on a bed of straw for some time after harvest, producing an intense yet balanced concentration of flavours, acidity and sugar. A real dessert delight!

 Charles Back

## 2017 La Beryl Rouge:



### IN THE VINEYARD

Shiraz grapes were harvested by hand at 25 degrees balling and gently packed into small lug boxes. The grapes were transported to a well ventilated shed where they were carefully laid out on straw mats to dry for three weeks.

### HARVEST DATE:

Crushed on 10 March 2017 after 3 weeks of drying on straw mats

### WINEMAKING:

The grapes were destalked and transferred to open fermenters for natural fermentation to start on the skins. Skin contact was allowed for a few days. During this time, the cap was worked through by hand three times a day to promote extraction of colour and flavour. The juice was pressed off and racked back into barrels to complete fermentation, which lasted approximately four months. The wine was racked off and matured in older French oak barrels for a further 10 months prior to being bottled.

### TASTING NOTES:

Inky garnet colour in the glass. Perfumed aromas of raspberries, fruit cake and baked plum on the nose. The palate is naturally sweet and balanced with well-structured tannins.

### FOOD RECOMMENDATION:

Delightful with a cheese platter – particularly Fairview's Blue Tower, Fairview Chevre Roue cheese or enjoyed on its own.

### RECOGNITION (PAST VINTAGES):

2016: 4 Stars - Platter's South African Wine Guide

Wine of Origin	Paarl
Alcohol	14.5%
Residual sugar	165.3 g/l
Total acid	7.8 g/l
pH	3.51
Varieties	
Shiraz	100%
Closure	Natural Cork