



LA VIERGE®



La Vierge Collection

ANTHELIA Shiraz 2017

This tempting wine produced from cool vineyards in Hemel-en-Aarde Ridge, Walker Bay.



Varietal	Shiraz (100%)
Origin	Hemel-en-Aarde Ridge
Soil Type	Deep Clay soils of the Bokkeveld series
Aspect	North and North West
Age of Vines	10 years
Vines per hectare	5500
Average Yield	8 tons/ha
Production	2500 cases of 6 x 750ml bottles

Climate

These Walker Bay vineyards of Hemel-en-Aarde Ridge are situated within close proximity to the Atlantic Ocean. The maritime climate being more “temperate” in style, where parallel mountain ranges channel the southerly sea breezes through the appellation during the summer. These winds in turn bring regular sea mists and overcast conditions to the valley and with it more even temperatures. The average temperature is 19° C and rainfall, approximately, 750mm per year.

Harvest details

The 2 blocks of Shiraz were harvested separately by hand enjoying cool early morning temperatures. The grapes were harvested in 2 different batches throughout March. This was carried out in order to achieve a more complex wine profile. One block was managed with more dappled light in the canopy to ensure spicy aromas and a savoury element and the other block with greater exposure to sunlight for primary fruit weight and intensity.

Analysis

Alcohol by volume	14.30%
Total Acidity	5.6 g/l
pH	3.47
Volatile Acid	0.64 g/l
Residual Sugar	1.8 g/l

Technical Notes

After overnight cold storage grapes were de-stemmed and crushed into red ferment tanks. Cold maceration occurred for 3 – 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed, and the wine racked into a selection of American & French Oak Barriques (25% new barrels) for 16 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine was allowed to develop further in bottle prior to release.

Styling

This elegant expression of cool climate Shiraz exhibits soft plum, dark cherry and complex spicy notes of pepper, cinnamon, cloves and crushed coriander. The palate is full and lush, broad on entry with rich in dark fruits. Enjoy now or for the next 5 years.