



# Andreas

## WINES

2017 TASTING NOTES



## ANDREAS SHIRAZ 2017 TASTING NOTES

Nestled in the beautiful Bovelei valley, just outside Wellington and a little over an hour from Cape Town, sits the boutique Andreas estate, famous for its award-winning Shiraz and luxury accommodation.

Shaun Meyeridricks, who joined Andreas from Boekenhoutskloof in 2017, supported by his small team of dedicated colleagues, invests all his energy and talent into producing Shiraz of the highest quality. Every vintage has sold out every year. The whole process - from harvesting to bottling - is handled exclusively on the estate, thus ensuring that the quality of the wine is never compromised.

Only the best quality grapes are handpicked in the early mornings and carried to the cellar. On arrival, the grapes are hand sorted and then stored in 2500 and 5000 litre tanks. Yeast is added and, once fermentation has started, the juice is pumped over the skins three or four times daily to extract colour, quality and flavour. Upon completion of malo-lactic fermentation, the wine is racked off the lees and carefully transferred to medium French oak barrels. It then matures in barrel for over eighteen months, before being bottled ahead of a further maturation period of over one year.

Bright, deep red colour with pinkish edges. Fresh, vibrant nose of forest fruits, with touches of spice and caramel and notes of hazelnut and dry prunes. Touch of vanilla flavours, indicating good usage of oak. Delicate palate with expression of ripe sweet red fruits, sour cherries, raspberries and notes of spice and pepper. Medium plus tannins. Fruity, round, complex and full finish. Ageing potential of three to five years, but ready to drink as already full, dry and complex, with fruity richness.

### FOOD PAIRING

Meat dishes, Game, Spicy  
Sausage, BBQ and hard cheeses.

### ANALYSIS

Residual Sugar	2.18 g/l
Total Acidity	6.18 g/l
Ph	3.34
Alcohol	14.6%

### DEGREES BALING AT HARVEST

25°C - 25.5°C

### TEMPERATURE DURING

FERMENTATION 25°C - 28°C

WINE OF ORIGIN Coastal Region

PRODUCTION 15 000 litres

**FARM FACTS** *The estate extends to 13 hectares, with 4.5 under vine. Soil types are sandy and loam and natural farming principles are employed.*

Andreas Wines, Bovelei, Wellington, Western Cape, South Africa

Tel: +27 (0)21 873 2286 • Winemaker's Cell: +27 (0)72 582 0234

Email: [info@andreas.co.za](mailto:info@andreas.co.za) • Web: [www.andreas.co.za](http://www.andreas.co.za)   