



MANLEY WINE ESTATE

MANLEY SHIRAZ 2021

VINTAGE

The winter prior to 2021 allowed good growth in the vineyards as the water table was reasonably filled. It gave the vineyards a chance to produce a nice canopy leading to phenolic ripe grapes. The 2021 vintage also offered us optimal sugars at the correct times. The vintage offered us an above average harvest allowing us to produce a higher yield per hectare. The grapes were picked early morning and put into the cooler for 5 hours.

DESCRIPTION

With a ruby colour, dried rose petals and Jasmine on the nose, raspberry, mulberry and aromas of fresh pomegranates, cranberries, white vineyard rose and white pepper. The grapes were picked early and left in the cooler for 7 hours. The grapes were then processed and left in the tank to cold soak for 3 days. This process helps develop the fresh fruit aromatics and to gain a more stable colour. After the fermentation and extractions, the wine was left on the skins for an extra day and a half. Wine was then moved to barrels to mature for 24 months.



Meal Recommendations:

Rump steak, roasted lamb

Accolades:

Gilbert & Gaillard 2024 Double Gold

Classifications:

Red wine, vegan

Style:

Dry

ANALYTICAL DATA

Alcohol:

14.8 %Vol

Residual Sugar:

4.20 g/l

Acidity:

5.00 g/l

pH:

3.80

Maturation:

Up to 15 years and longer

BOTTLING

Bottling Size:

0.750 L

MANLEY
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