

Kevin Arnold Shiraz

2015



Cultivars: 92% Shiraz, 8% Mourvedre
Region: Stellenbosch
Quantity: 6,500 cases
Aging: 20 months, 225L
500L Old
French oak barriques

Wine Analysis: **Alc** 14.4%
RS 1.88g/L
TA 5.2g/L
PH 3.66

TASTING NOTE

Complex red and dark fruit, earthy and cold stone lead the aromatics of this Stellenbosch Shiraz, accompanied by plum fruit and leather spice undertones. Natural acidity and the classic granular tannins are very characteristic to the nature of a this Stellenbosch Shiraz. This vintage is named after Katherine Leigh, Jeremy and Leigh Ords youngest daughter.

VINEYARD

Planted on the rockiest sandstone slopes of Waterford Estate in 2005.

VINTAGE REVIEW 2015

Winter was cut a little short with an early rise in temperatures, the growing season remained warm and dry bringing the harvest dates slightly forward. Moderate to cool conditions during ripening resulted in wines with expressive aromatics and flavours. Exceptional white and red wines from this vintage, very classic in style with tight dry tannin structures which make for excellent aging potential.

PAIRING SUGGESTIONS

Pairs well with lean red meats such as venison as well as a variety of earthy components.

WINE FACTS

No new wood is used in the making of this wine. Whole berry ferments and soft extraction methods by means of only pump overs which brings out the purity in this wine.

