



2011 Kevin Arnold Shiraz – Lloyd Francis

Cultivars:	92% Shiraz, 8% Mourvèdre			
Production Area:	Stellenbosch			
Production quantity:	188 Barrels			
Barrel ageing:	22 months, Old 225L French barrels			
Analysis:	Alc	14.7%	RS g	3.0 g/L
	TA	5.2 g/L	pH	3.66

Floral, perfume notes and clove pepper spice lead the aromatics of this Stellenbosch Shiraz, accompanied by soft leather and licorice undertones. The palate is seamless, with a great follow of flavour and natural acidity on the finish, classic dry tannins countering the voluptuous nature of a Stellenbosch Shiraz. A finely balanced wine expressing true cultivar characteristics. This vintage is named after Lloyd, Kevin and Heather Arnolds youngest son.

Vintage Review:

An excellent cold winter but with less than ideal rainfall. The growing season started off rather fast with the warmer conditions and drier soils. Lack of wind and rain during flowering produced an excellent crop for the vintage. The growing season was hot and dry up until the end of harvest. Whites are rich with hints of oiliness and reds are soft textured with ripe fruit notes.