

# EARTH'S ESSENCE

PRESERVED BY NATURE



## SHIRAZ 2017

VINTAGE:  
2017

WINE OF ORIGIN:  
Swartland

#### VINTAGE CONDITIONS:

Winter 2016 provided sufficient cold and higher rainfall for a great start to this vintage. Regular, small rains in spring and cool to moderate temperatures provided conditions for good, early season cane and canopy development. Bud break was even as was spring growth, but flowering was not – usually due to weather. Early leaf breaks directly after flowering allowed sunlight to even out the vintage, as did early green harvesting of retarded bunches. Growth and development sped up in moderate conditions that ensured outstanding vine health. Warmth from late December to January, drought and lighter yields, meant another record early start to harvest that ran until early March. In spite of shifts in variety harvest order, wine quality looks fabulous.

#### WINE MAKING:

Earth's Essence is the result of a patented process that marries two completely natural elements of nature to create an exciting and entirely new wine category. Only the healthiest grapes are used in the blend to ensure that the wine stays protected throughout the winemaking process. The grapes are harvested at optimal ripeness, de-stemmed and crushed into the fermentation tanks. In order to keep the wine sulphur free, 100% of the blend is fermented and matured with an extract from the indigenous South African Rooibos (Fabaceae family species, Asplathus) and Honeybush (Cyclopia) plants. The extract contains high levels of antioxidants that act as a natural preservative against oxidation and spoilage.

TOTAL PRODUCTION:  
40200 L

BOTTLING DATE:  
September 2017

VINEYARDS:  
100% Swartland

#### WINE DESCRIPTION:

This Shiraz shows prominent fruit sweetness with aromas of pomegranate, forest floor and black pepper. Nuances of sweet oak and Honey bush accompany a fleshy tannin structure that delivers an intense, juicy finish.

#### SERVING SUGGESTION:

Enjoy this wine with red meat dishes, grilled chicken or a variety of hard cheeses.

#### CELLARING POTENTIAL:

The wine is best enjoyed immediately.

#### WINE ANALYSIS:

Alcohol: 14.40 % v/v  
pH: 3.61  
Total acidity: 5.99 g/l  
Residual sugar: 3.04 g/l

**NO SULPHITES OR PRESERVATIVES ADDED**

**Enjoy Responsibly. Not for Sale to Persons Under the Age of 18.**