BURGER FAMILY
V I N E Y A R D S

C i n s a u t   S h i r a z   2 0 1 8

VITICULTURE

The Shiraz vineyard was planted in 2005 and the Cinsaut vineyard in 2012 on a northwest facing slope in calcareous soil. The vines are all trellised and under drip irrigation.

WINEMAKING

The Shiraz grapes are picked at optimum ripeness at approximately 26 °Balling (Brix) and the Cinsaut grapes at 22 °Balling (Brix) and vinified separately. After de-stemming and slight crushing the mash is taken to open concrete tanks for fermentation. During fermentation the temperature is regulated between 25-28ºC and the cap regularly wetted by the traditional method of pushing the skins down into the must manually every two to three hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It normally takes about five days to ferment dry and is then left on the skins for another two days before racking and pressing. The wine is then transferred to Stainless Steel tanks where French oak is induced in the form of staves and left to undergo malolactic fermentation and further maturation for 12 months.

THE WINEMAKER'S COMMENTS

This is a blend of 51% Cinsaut and 49% Shiraz. The nose reveals a wine with attractive berry and cherry fruit flavours infused with a good spiciness. These flavours carry through nicely to the palate, which is extemely smooth and well balanced and complimented with a touch of toasted oak and soft juicy tannins.

FOOD PAIRING & SERVING SUGGESTION:

Pair with seared tuna or fillet steak or flame grilled chicken.
Serve at room temperature (18ºC).

WINE ANALYSIS

Residual Sugar:	5.1 g/l	Alcohol:	13.07 %	Total Acidity:	6.1 g/l
PH:	3.40	VA:	0.47 g/l	Total Extract:	31.4 g/l
Total SO_2:	97 mg/l	Free SO_2:	21 mg/l		

PACKAGING DETAILS

Bottle volume:	750ml
Case size:	6 x 750ml
Pallet size:	90 x 6 x 750ml
Case weight:	7.67 kg
Closure:	Stelvin (Screw-cap)

EAN 750ml Bottle Barcode:	6009673831625
EAN 6x750ml Case Barcode:	6009673831632