

# Arabella Shiraz

Blend: 100% Shiraz  
Alc: 14% vol, pH: 3.6, RS: 3.7 g/l, TA: 5.4 g/l  
Appellation: Robertson Valley

Tasting Notes: Bright dark garnet blue violet color. Attractive, smoky aromas and flavors of ripe black fruits, penetrating smoky black berries, black olives, and black pepper with a supple, crisp, dry-yet-fruity full body and a warming, long finish with firm tannins and moderate oak.

**Awards: BTI World Wine Challenge Gold [93 points]**

## Growing Season Growing Data (October – April)

Rainfall: 333.7mm  
Mean Maximum Temperatures: 24.95°C  
Mean Minimum Temperatures: 10.27°C  
Vine Age: 3-25 years  
Pruning Regime: Cordon/Spur Pruned, Vertical Shoot Positioning

## The Harvest:

Syrah is picked between 14 March and 30 March.  
Yield Per Vine: (weighted average) 3 kg  
Yield Per HA: (weighted average) 10 tonnes  
Maturity Analysis at Harvest (weighted averages): Brix 25°-26°

## In the Cellar:

Once crushed the wine is pumped into fermentation tanks. Tailored pump overs are done twice daily during fermentation to obtain delicate fruit tannins and maximize flavours and colour extraction. Wine and skins then pumped into an airbag press with a central inflatable membrane. The entire outer cylinder of the press has drainage holes to speed up the process of pressing and increases the amount of juice extracted. Following the gentle pressing, the wine underwent malolactic fermentation in tanks. Wine is then put on French Oak for about 5-10 months to add softness and complexity to the



