

# Three Quarters

SHIRAZ

2022



## *Vineyards*

*Vineyards are located in the Stellenbosch region, on the unique topography and soils of Polkadraai Hills. The fruit was sourced from 2 different sites. One parcel lies on a patch of sandstone soils on the foothills of the Polkadraai Hills. The other parcel is positioned on North-East facing slopes anchored on granite soils of Karibib.*

## *Winemaking*

*The grapes were harvested on the 26th of February 2021. 30% of the fruit was left wholebunch, the remaining balance was destemmed into a open top plastic fermenter. The fruit was slightly crushed by use of pigeage (foot-stomping). Natural fermentation was carefully monitored by a cool fermentation. Temperatures not exceeding 20 degrees. The wine received gentle hand punch downs and pump overs. Wine was allowed extended skin maceration for two weeks before the pressing of the skins. Wine was matured in neutral oak for 15 months before being bottled.*

## *Tasting notes*

*Pretty aromatics of strawberry, rose, fynbos and hints of white pepper and other spice precede a palate that is light-bodied with lemon-like acidity and fine tannins, the finish possessing a saline quality. It's a delicate, low-key wine that's entirely charming as a result.*

*CE's rating: 91/100.*

## *Wine Analysis*

*Alcohol: 13.5%*

*Residual sugar: 2.22*

*Total Acidity: 5.6*

*pH: 3.55*