

DORAN VINEYARDS



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WO VOOR-PAARDEBERG

Harvesting/Cellar:

Harvesting was done by hand for both grape cultivars. After fermentation and a maceration period of eight weeks, the wine was transferred to old oak 300L French barrels.

Winemaker's notes:

This Shiraz has a component of 10% Grenache Noir. The wines were made individually, and then blended together to find the ultimate taste and structure.



The wine shows elegant floral-scented berry fruit. Gentle tannins and a spicy oak palate derived from the Grenache.

Technical analyses:

Alc: 14%
pH: 3.38
TA: 6.1 g/l
RS: 3.20g/l

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