



MAN Family Wines

Skaapveld

Shiraz

2023



This elegant Shiraz strikes a fine balance between assertive bold fruit and silky smooth tannins. Skaapveld refers to the wide open fields where sheep graze. The sheep grazing alongside the adjoining vineyards comprise a picturesque South African landscape.

WINE DESCRIPTION

Our Shiraz is decidedly modern in style – a pure beam of black and blueberry fruit, coupled with hints of peppery spice. Tannins are smooth and structured.

COLOUR: Dark ruby garnet with a tinge of purple.

AROMA: Ripe plums, liquorice, floral, black pepper.

PALATE: Blackcurrant, blueberry, plums.

BODY: Vibrant and plush on the palate, with finely integrated soft tannins.

TECHNICAL DETAILS

VARIETAL: 86% Shiraz, 8% Mourvèdre, 4% Grenache, 2% Cinsault

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 4.5

TOTAL ACIDITY: 5.56

PH: 3.42

VINTAGE

Dry-farmed vineyards tend to produce smaller berries, and lower yields this year made for looser bunches. Red wines from this vintage have abundant aromas and nice dark colours. The tannins were well managed during harvest and will continue to develop well in the bottle.

VINEYARDS

The vineyards are located in the Agter-Paarl region of the Cape Coast. Most of the dry-farmed vineyards are bush-vine, which naturally produce lower yields, smaller bunches and wines with concentrated aromas and flavours.

WINEMAKING

The grapes were hand-harvested and given a two-day cold maceration. Fermentation took place over 5 days in stainless steel tanks with regular pump-overs. 20% of the wine was matured in neutral oak barrels (combination of French and American oak), 8% new. 5% was wholebunch fermented. Barrel maturation for 12 months. Fined and filtered before bottling.

SUSTAINABILITY & PRODUCTION

Integrated Production of Wine (IPW) Certified.

This wine is vegan-friendly.

CLOSURE: Screwcap