PAARL HEIGHTS

SHIRAZ

What
A satisfyingly rich, chunky style of Shiraz from the deep, red soils around Paarl Rock.

Where
The grapes for the Paarl Heights Shiraz grow on Malmesbury shale towards the north-east parts of the Paarl Valley. This dense soil type contains clay which has a good water retention ability so is well suited to later-ripening varieties. The soil drains very easily, as excess water has unlimited drainage opportunities between the layers of shale, so the vines are forced to push their roots deep into the soil in search of water.

Winemaking magic
The wine is produced from free run juice only, which is fermented on the skins in stainless steel tanks. The wine is left on the lees for an extended period for greater palate weight and mouthfeel.

Wet your whistle
Fruit cake and dark, smoky nuances on the nose with ripe, juicy fruit and black pepper notes on the palate. This makes for a great pairing with barbecued red meats, paella, or spicy sausages.