

LA CAVE ULTRA PREMIUM SHIRAZ

Perfection of Time

The La Cave story goes back a long time, to when Winemakers matured quality wines underground to protect them from extreme temperatures. Named after the Cave – like labyrinth with impressive stone arches and receding candlelit recesses.

La Cave wines are matured slowly in small first fill French oak barrels.

Meticulous selection from the best single-varietal vineyard blocks, the range is made in limited volumes ensuring that only the finest quality wines are branded La Cave.



Cultivar
100 % Shiraz

Style of wine
Full bodied dry red

The grapes came from a single vineyards with yield of less than 5 tons per hectare. Fruit was picket at optimum maturity and fermented dry on the skins at 25 degrees Celsius in open fermenters with regular punch downs. Full malolactic fermentation was allowed in new French barrels. After SO2 adjustments the wine was racked to same oak barrels and aged for 18 months.

Tasting Notes

Dark fruit aromas are nuanced with wood and spice. A palate of ripe red berry fruit and spice complemented by silky tannins.

Analysis

Alcohol: 14.5%
Sugar: 3.2 g/L
Acid: 5.3g/L
PH: 3.57

Serving Suggestions

This wine pairs well with beef, lamb and spicy food. It can also be enjoyed with a mature or hard cheese.

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