

## Freedom Hill Shiraz 2012

Spiciness of the nose is echoed on the palate, combining well with juicy fruit flavours. Well integrated wood and fine tannins ensure a long and classic finish. Perfect companion to game and roast lamb or beef dishes.

### Viticulture

Origin of Shiraz:	Western Cape (Paarl) region
Soil type:	Sandy soils, typical of the Table Mountain Sandstone
Harvesting time:	March 2012
Yield:	Average of 10 tons / ha

### Vinification

*Balling:* 24° B at harvest

*Fermentation :* Fermented in stainless steel tanks on the skins

*Oaking:* 225l third fill French oak barrels used

*Aging:* Matured in French oak barrels for 24 months

### Technical Analysis

Alcohol	13.85 %
Total acidity	5.5 g/l
pH	3.57
Residual sugar	2.8 g/l

