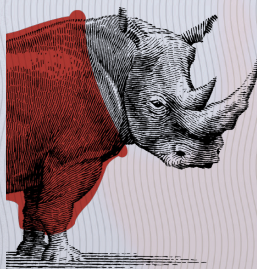


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TUSsock JUMPER REPUBLIC

SHIRAZ-GRENACHE-VIOGNIER



Animal Type
Rhinoceros

Ethnicity
95% Shiraz
3% Grenache
2% Viognier

Nationality
South Africa

Place of Birth
Western Cape

Distinctive Features

- Aromatic freshness, black olive, leather notes
- Elegant supple palate with hints of wild berry fruit

Best Matches

- Roasted meat
- Cheese
- Pizza



>>>>>>>>>>>>>>> Serve: 17 °C - 18°C <<<<<<<<<<<<<<<
>>>>>>>>>>>>>>> Serve: 62°F - 64°F <<<<<<<<<<<<<<<

MY ROOTS

My Shiraz, Grenache and Viognier parcels are harvested separately, at the appropriate phenolic ripeness, with the Shiraz contributing a rich sweet fruit profile with a spicy, earthy dimension being added by the Grenache and Viognier. The various lots are vinified separately. After destemming the Shiraz and Grenache are fermented "whole berry". They are pumped over regularly to ensure good extraction and are drained and pressed after fermentation is completed. The Viognier is given 12 hours of skin contact before draining the free run juice only for cold fermentation in stainless steel tanks. After fermentation the various components are blended before being matured in old, French oak barrels, for 14 months before bottling. I can be appreciated now, however, a careful cellaring for at least another six years is also possible.

APPELLATION

Western Cape South Africa

MY DIPLOMA

Gold Medal China Wine & Spirits Awards 2017

MY ANALYSIS

Alcohol: 13.5%
Total Acidity: 6.5g/L
Residual Sugar: 3.1g/L