



# Aloe Tree, Shiraz, Western Cape, South Africa, 2024

## Producer Profile

The fruit for Aloe Tree hails from the increasingly fashionable west coast of the Cape.

Cool nights and sea breezes combine to extend the growing season, resulting in perfectly balanced, ripe grapes. The iconic Aloe Tree image is sure to be familiar to anyone who has travelled widely through the Cape and is an important part of the biodiversity which South Africa is famous for. The characteristic silhouette provides a backdrop to one of the most spectacular wine regions in the world where wines grow in harmony with the thousands of plant species that make up the Cape Floral Kingdom.

## Viticulture

The grapes come from selected vineyard blocks on the west coast. The extra warmth in this area helps develop the full body and ripe flavours of this variety. The vines are planted on Karoo clay soils that add body and texture to the wine. The vines ages vary from 10 to 25 years old.

## Winemaking

Once the grapes arrive at the winery, the fruit is gently pressed and only the free run juice is used. Using selected yeasts the juice then undergoes fermentation at between 18-22 degrees Celsius for 5 days. Because of the depth of flavour, it requires less oak treatment compared to other grape varieties and matures on French oak for 3 months to improve body and texture. During fermentation the wine is pumped over 3 times a day for colour extraction.

## Tasting Note

Bursting with dark berry flavours of blackberry, dark cherry and plums, this Shiraz has soft and supple tannins and a white pepper finish.

## Food Matching

Lamb, Burgers, Game, Duck



Product code: 3063

## Technical Details

### Varieties:

Shiraz 100%



**ABV:** 13.5%

**Closure:** Screw cap

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Time:** 3 Months

**Type:** French Oak

**% wine oaked:** 100

**% new oak:** 0

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