



Lo & Behold, Shiraz- Mourvèdre-Carignan, Piekenierskloof, South Africa, 2023

VITICULTURE

Sourced from vineyards in the mountainous region of Piekenierskloof, above the Citrusdal Valley, Western Cape. Vines up to 25 years old sit atop sandstone soils at an altitude of 650-700m and take in the Mediterranean style climate with its dry hot summer days, cool nights and mild, wet winters. Lo & behold, the perfect conditions for grapes to ripen slowly and develop complex and vibrant flavours.

WINEMAKING

Each variety is vinified separately. Shiraz aged with French oak during the malolactic fermentation for 6 months. All varieties fermented and aged in stainless steel for 6 months before being blended.

TASTING NOTE

Fresh, ripe fruit and white pepper on the nose. Mourvèdre brings a dark, rich fruit core to the classic Shiraz characteristics, with fragrance from the Carignan and the red fruit vibrancy of the Cinsault.

FOOD MATCHING

Works beautifully with pizza, Mediterranean pastas and lamb stew.



Product code: 5312

TECHNICAL DETAILS

Varieties:

Shiraz 65%
Mourvèdre 15%
Others 20%

Features:

Vegetarian
Vegan

ABV: 12.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 6 Months

Type: French Oak

% wine oaked: 50

% new oak: None

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