



Foothills Vineyards Shiraz 2014

main variety Shiraz

vintage 2014

analysis alc: 14.27 | ph: 3.66 | rs: 2.1 | ta: 5.2 | va: 0.53 | ts02: 117 | fs02: 26

type Red

producer Foothills Vineyards

style Dry

winemaker Bernard le Roux

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

Has layers of interest: lovely fruit expression, plums and cherries, a hint of wild berries, and then peppery savoury notes, very typical of the variety.

ageing potential

The oak is fully integrated, doesn't intrude on current enjoyment yet provides a platform for further ageing.

blend information

100% Shiraz

food suggestions

The oak, of which 10% was new, adds a toasty perfume and enough tannin to ensure that the wine finishes with food-compatible dryness. This is not your usual easy-drinking shiraz, 2014 demands to be taken more seriously, both in terms of food matching, and in ageing. Partner it with beef, rich casseroles and venison.

in the vineyard

Located in the foothills of the towering Helderberg mountains, a mere 6km from False Bay and within sight of the Atlantic Ocean, these relatively high altitude vineyards enjoy the full benefit of cooling sea breezes and rolling ocean mists. The southern sloping, well-drained sand, gravel and granitic clay soils contribute to an ideal terroir promoting a natural balance between the vigour of the young vines and their yields.

about the harvest

Age of Vines: Planted in 2008 and 2009

Clone: Shiraz: SH9

Yield: 6 tons/ha

Grapes are handpicked at 22.5° to 23° Balling in the morning when the weather is cooler, and placed in small lug boxes which reduces compaction and damage to the fruit. The grapes are then hand sorted on sorting tables.

in the cellar

Our experienced winemaker, Bernard Le Roux has been a part of the Foothills team since early 2014 and is passionate about producing site specific wines which reflect our unique terroir. The wine lay for 12 months in 100% French Oak barrels of which 20% were new wood and the balance being 2nd and 3rd fill barrels. We use only 225 litre barrels for our Shiraz.