



BRUTUS
FAMILY WINES

Shiraz 2015

100% Shiraz grapes from young vines on Seven Sisters Vineyards as well as 10-year-old trellised vines, from the slopes of the Helshoogte Pass, with high density planting. The grapes were picked at 25° and fermented with open pump overs. Malolactic fermentation occurred in 500 litre French oak barrels and maturation took place in both 300 litre and 500 litre barrels with 20% new wood used, the remainder in 2nd and 3rd fill barrels. The wine was matured in barrels for 15 months before being blended with an unwooded portion of wine.

TASTING NOTES

This wine is medium bodied with vibrant ripe flavours of cherries and plums, supported with balanced use of French oak and complimented with notes of pepper and spice.

Alc	14.35%
RS (g/l)	2.2
TA (g/l)	5.5
Ph	3.59

This wine is ideally accompanied with rack of lamb or barbequed lamb chops.

Tim
Atkin 2017 88^{pts}



WINE OF ORIGIN STELLENBOSCH

www.sevensisters.co.za

