



silk bush

THE MOUNTAIN VINEYARDS

Silkbush Shiraz 2014

Winemaker Notes

Our Shiraz finds its origins in a single vineyard block high on the slopes of our Vineyard, above the sweeping Breedeekloof valley, an hour and a half's drive north of Cape Town.

We believe this block is special: the combination of soil, slope, climate, aspect and grape variety works brilliantly.

We've been using this block since 2010 and it is on an elevation of 600m, planted in ancient, decomposed granite soil, right up against the emphatic slopes of the Waaihoek Mountains.

What's in the name

Silkbush Mountain Vineyards hails its name from the Sybasberg (Afrikaans for Silk bush Mountain), one of the highest peaks above our vineyards. Sybasberg by its turn gets its name from the Sybasboom (Silkbush) that grows in isolated corners of our mountain. The Silkbush leaves, when torn, produces silky threads of latex – hence its name. Just as special and unique as the Silkbush is, so is our soils, slopes and vineyards. This is manifested in our wines – you can taste the unique mountain terroir.



Tasting Notes

Enticing ruby red colour. On the nose a wonderful, balancing of spice, cigar box and liquorice. The palate is surprisingly rich, beautifully balanced and gives the impression of being elegant and powerful at the same time. Flavours of dark black fruit and cassis are wrapped up in soft, comforting oak hints and a caress of vanilla and dark chocolate. Really long and luscious.

Food pairing

Shiraz, an ancient cultivar with its roots in Syria, is versatile enough to pair across a huge spectrum of dishes from oysters to game to spicy Middle Eastern cuisine. In fact, it loves spices and even chillies.

An absolute winner with red meats and game, yet elegant enough to be enjoyed with white meats such as duck or chicken, or even scallops.

Varietal composition:

100% Shiraz

Appellation:

Breedeekloof

Alcohol: 13.7%

Residual Sugar: 3.5 g/L

Total Acid: 5.6 g/L

pH: 3.58

Wine style

Dry 1 2 3 4 5 6 7 8 9 Sweet