

KOELENBERG

SHIRAZ 2024

This Shiraz showcases a youthful and expressive style, offering the perfect balance between ripe fruit purity and gentle oak influence. Aromas of blackberry, mulberry, and ripe plum are complemented by subtle notes of white pepper, and sweet spice. The palate is vibrant and medium-bodied, with silky tannins and lively acidity that highlight the wine's juicy dark fruit core. The finish is smooth, elegant, and lightly spiced, true to the Stellenbosch house style — structured yet approachable.

FOOD PARTNERS

Chargrilled sirloin or rump steak with black pepper sauce, Lamb sosaties glazed with chutney or red wine reduction, Mushroom and lentil tagliatelle with thyme and olive oil.

WOOD MATURATION

6-month maturation on French oak staves.

ANALYSIS

Alcohol	: 13.79 %
Sugar	: 4.6 g/l
pH	: 3.57
Total Acid	: 5.5 g/l

