

## Shiraz/Cabernet Sauvignon, Swallows' Tale

Elim, South africa



|                      |                            |
|----------------------|----------------------------|
| <b>Product code</b>  | ST04ZZRC                   |
| <b>Grapes</b>        | Shiraz, Cabernet Sauvignon |
| <b>Country</b>       | SOUTH AFRICA               |
| <b>ABV%</b>          | 13                         |
| <b>Case Size</b>     | 6                          |
| <b>Closure Style</b> | Screw Cap                  |
| <b>Producer</b>      | Swallow's Tale             |
| <b>Vintage</b>       | 2023                       |



Vegan



Vegetarian



### Producer

Named in honour of *Hirundo rustica*, that valiant breed of migrating bird: arrives in Northern Europe from South Africa in April, rears at least two clutches of young during our summer, then migrates back to South Africa for a well-earned holiday – a dream many of us have and few fulfil. Anthony's journey to South Africa crosses the path of swallows migrating north for our summer. We are sourcing our grapes in Swartland and the Southern Cape where sustainable, responsible agriculture is practised and we aim to produce clean, fruit driven wines, expressive of the terroir from whence they originate and only using grape varieties that thrive in that region. We believe Swallows' Tale is exciting to drink, with or without food. This is our 13th vintage and the swallows continue to migrate.

### Tasting Notes

Rich and ripe bramble fruits, hints of cloves and spice with nuances of pine forest makes the medium bodied wine aromatically delicious. The finessed structure of the wine together with the soft and subtle tannins creates a wonderfully balanced wine.

### Viticulture

Harvesting of these varieties took place at the end of February until mid March. With its Mediterranean climate, this region's decomposed granite and shale soils produce beautifully structured red wines. Daily punch-downs were done on the Cuvées during primary fermentation in Stainless Steel tanks for approximately 10 days at temperatures between 22-28°C. Further malolactic fermentation and maturation on french oak staves took place for approximately 4 months before meticulous blending took place.

### Winemaking

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