



THIERRY & GUY
FAT bastard

SHIRAZ 2013

The Fat Bastard Shiraz was made from carefully selected grapes with the aim to produce a wine with pure fruit character.

WINEMAKING

The grapes were picked at full ripeness from selected vineyards displaying the good quality fruit. The grape bunches were de-stemmed and placed in small open top fermenters where a 10-15 % saignée was done prior to fermentation to enhance the extraction of colour and flavour. The tanks was mixed once daily via a short pump over and once fermentation was in full swing the tanks was punch down or pumped over through the skin cap three times a day to ensure optimal extraction of colour, aromatics and structure. After fermentation and pressing the wine was placed in 225 and 300 litre French, American and Hungarian oak barrels for 15-16 months maturation. A combination of new, second fill and neutral barrels were used.

WINEMAKERS COMMENTS

Deep red medium bodied wine with layers of dark ripe fruit, spice and chocolates on the nose and palate. Rich ripe fruit well integrated with soft tannins.

Region	Robertson
Winemakers	Jacques Roux
Alcohol	14,6%
Ph	3,5
Total Acidity	5,08
Residual Sugar	4,38
Oak Maturation	15 – 16 months
Cellaring Potential	3 - 5 Years
Serving Temperature	12° - 14°C
Allergens	Contains Sulphites, Egg

CERTIFICATIONS



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