

# The Game Reserve

by ROOIBERG WINERY



As one of South Africa's champions of farming in harmony with nature, Rooiberg Winery is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept.

A groundbreaking collaboration between Rooiberg Winery and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Rooiberg Winery, The Game Reserve range and the Wilderness Foundation visit: [www.rooiberg.co.za](http://www.rooiberg.co.za) • [www.wildernessfoundation.co.za](http://www.wildernessfoundation.co.za)

**WILDERNESS**  
FOUNDATION

## The Game Reserve Shiraz 2016

**VARIETY:** Shiraz

**VINTAGE:** 2016

**AREA OF ORIGIN:** Robertson, South Africa

**THE ELAND:** Derived from the Dutch meaning elk, the eland (*Taurotragus oryx*) is the largest antelope in Africa with an average weight of around 700 kg. Despite this bulk it can jump with ease up to two meters high. These browsers are perfectly adapted to the Karoo, requiring a substantial grazing area, a commodity very rare in wine production areas. Through our conservation efforts we're able to provide this graceful animal with a perfectly suited natural habitat.

**VINEYARD:** From our Robertson vineyards. Granite gravels with underlying layers of clay.

**HARVEST & CELLAR TREATMENT:** The grapes were handpicked at optimum ripeness. Fermented in varying methods of punch down and aerated pump overs for optimum structure and complexity. Barrel matured in 1st - 3rd fill barrels for 12 months. (90 % French and 10 % American oak).

**TASTING NOTES:** Displaying distinctive aromas of red berries, sweet spices and hints of white pepper. The well balanced palate is layered with mulberry and black cherry fruit complemented by a spicy freshness. This rich and ripe Shiraz is well structured with silky tannins, an appealing piquancy and a long, lingering finish.

**SERVING:** Serve with North African dishes, spicy Moroccan tagines or hearty casseroles.

**ANALYSIS:**

Alcohol: 14.62 % vol ( $\pm 0.3$  % vol)

Residual Sugar: 5.3 g/L ( $\pm 0.5$  g/L)

pH: 3.53 ( $\pm 0.1$ )

Total Acid: 6.1 g/L ( $\pm 0.25$  g/L)



  
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