



PASCAL/SCHILDT

Technical Wine Sheets

Winery:	Elemental Wines
Wine:	Radley & Finch Shiraz
Vintage:	2016
Appellation:	Western Cape
Winemaker/Winegrower:	Thinus Krüger
Harvest Notes:	These Shiraz grapes were harvested in the period ranging from the first week of February to the first week of March. 2016 was an average crop of good quality due to a wet winter in 2015 ensuring an even ripening season.
Cellar & Blending Notes:	Stainless steel fermentation at 24-26 Celsius. Pressing the wines early to help retain freshness and vibrancy. Partially matured on french oak staves(20% of total volume). Final blends include small precentages of Mourvedre and Cinsaut.
Tasting Notes:	This Shiraz finds itself on the lighter side of life. Fruits primary focussed on the red spectrum and a perfectly blanced alcohol to add liveliness to the palate.
Aging & Drinking Suggestions:	This wine is ready for immediate enjoyment, but will be good for 2-3 years from bottling. A great partner to casual Friday evening fare, rare gourmet burgers and home made Mexican favourites.
Technical Notes:	
Soil	Variety of duplex soils.
Acidity	5.6
pH	3.7
Residual Sugars	2.4
ABV	14
Barrel Maturation	No
Production (bottles)	8000