

**OUR STORY**

Inspired by the incredible Cape fauna and flora whilst mountain biking in the cool, shady forest, beside rivers and waterfalls, we simply had to create these single varietal wines that signify the inspiration and delight of nature.



**BRAND** | CAPE FERN

**VARIETY** | SHIRAZ

**VINTAGE** | 2017

**ORIGIN** | WESTERN CAPE

**WINEMAKING TEAM** | Hugo and Celeste Truter

<b>WINE BALANCE</b>	Fruit	Fruit driven
	Body	Full Bodied
	Tannin	Structured tannins
	Acidity	Balanced

<b>DOMINANT FLAVOURS</b>	Blackberry
	Spicy
	Subtle vanilla
	Lingering finish

**GRAPES** | The berries are selected to produce a perfectly balanced and flavour packed wine.  
 High clay content, minimum irrigated soils to create balance between growth and flavour development.

**SERVING TEMPERATURE** | Room temperature

**MATURATION** | Drink in the short term. Keep for a few months, but this wine is made to enjoy now.

**FOOD PAIRING** | Rich beef stew, Duck & wild mushroom risotto or Parma ham Bruschetta.

**SUSTAINABILITY** | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

**ACCOLADES** | 2019 SA Women's Wine & Spirits AWARD - Gold medal  
 2019 Gold Awards - Gold medal

**WINE ANALYSIS**

Alcohol: 14.45 %vol  
 Residual Sugar: 3.24 g/L  
 Total Acidity: 5.55 g/L  
 ph: 3.64  
 VA: 0.62