



GOEDVERWACHT
FAMILY WINES

GREAT EXPECTATIONS SHIRAZ

A full-bodied Shiraz with blackcurrant and violet aromas on the nose. Fine ripe tannins suggest good ageing potential.

A 16-year-old vineyard stands on a southern slope in weathered shale soil. Rootstock Richter 110, Shiraz clone SH1A.

Moderate temperatures during ripening ensured even ripening. Cool night temperatures were favourable for good colour development in the skins.

Grapes were harvested at 25 B. Fermentation took place in stainless steel pump-over tanks after a cold soaking period of 2 days. The fermentation temperature was controlled at 25°C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 4 weeks. The wine was then racked and put into a stainless steel tank where it aged on French oak staves for 12 months before it was filtered and bottled.

Deep, crimson red with a purplish hue. Blackcurrant, savoury and spicy on the nose. Full-bodied on the palate with fine tannins that are in good balance with the acidity. Ideal with venison, oxtail stew and pungent cheese.



VINTAGE	2025
VARIETY	100% Shiraz
CATEGORY	Great Expectations
ORIGIN	Robertson Valley, Western Cape, South Africa
ALCOHOL	13 vol%
SUGAR	2.1 g/l
PH	3.6
ACIDITY	5.7 g/l
VA	0.53