

MILTON SANDFORD — WINES —

Retief Goosen The Goose Shiraz 2018

COUNTRY
South Africa

REGION
Klein Karoo

PRODUCER
Retief Goosen Wines

ABV
14

GRAPE VARIETY
Shiraz

TASTING NOTE

"The tannins are soft and ripe and the wine has a long, clean aftertaste with enough tannic grip to promise a good few years maturation potential. The Goose Shiraz has a ruby red colour, scented bouquet with abundant smoke and spice."

PRODUCER INFORMATION

The Goose Wine Estate is based in the unique Upper-Langkloof Valley, nestled just behind the Outeniqua Mountains on the picturesque Garden Route of South Africa. The name on the farm's title deed is "Ganzekraal", which means "Goose Closure" or "Goose Enclave". The farm and the surrounding area were given the name over a century ago when Wild Geese from the area flew down during the day to rest in the cattle and sheep closures. They would forage on the seeds and pips in the feed, while the animals were out on pasture.

Situated 2500ft above sea level, the Upper-Langkloof Valley runs east/west, north of the Outeniqua Mountains, only 15km from the Indian Ocean. This area, which stretches along the valley for more than 160km, used to be the home ground of Bushmen and Gonagua Hottentots. Today it is the second largest fruit production area in South Africa - specialising in apples and pears, with many other varieties of fruit also grown. It has always been known for its wild and untamed nature. The annual temperature for the valley is a mere 17 degrees Celsius, which is very cold for South Africa, but ideal for growing grapes of great elegance and structure.

WINEMAKING

After hand harvesting the grapes they are transported to cool-rooms, where the temperature is maintained at 4 degrees Celsius for twelve hours to cool the grapes.

Upon arrival at the wine cellar the cold grapes are sorted before being crushed and pumped into open cement troughs. There the juice is allowed to ferment on the skin cap for eight to fourteen days, extracting the vital character and colour from the skins into the wine as it develops. Malo-lactic fermentation is completed in imported French Oak Barrels.

FOOD MATCH

The Goose Shiraz will partner well with grilled meat, cheese, or even that delectable dark chocolate dessert



MILTON SANDFORD
— WINES —