



LOTHIAN VINEYARDS

ELGIN · SOUTH AFRICA

2014

Alcohol	13.5 % Vol
Sugar	3.9 g / lt
Total Acidity	5.9 g / lt
PH	3.50

Horny Owl Shiraz entices the senses with its garnet red colour. The nose is clean, light and aromatic. The taster will pick up Honeyed liquorice and vanilla hiding amongst the Mocha Java nose. The taste is soft and fruity showing ripe picking. Along with the ripe flavours comes broad tannins to make this a more full-bodied but easy drinking wine. The combination of fruit, acid and ripe tannins make this wine a good accompaniment to more wine-challenging foods like curries and other spicy dishes. An extremely long smooth finish.

Viniculture: Hand harvested from a low-yielding Shiraz block. Open fermentation utilising both ambient and cultured yeasts, manual pigeage and matured for 14 months in 20% first and 80% second fill French oak barrique. The Horny Owl is bottled unfiltered to preserve its integrity and flavour, making it a hoot to drink.

Soil: Table Mountain sandstone

Coopers: Various

Maturation: 14 Months

Packaging: 750ml Burgundy bottles with stelvins in cases of 6.

Date of Release: Sept 2015

