

Cloof Crucible 2014



Crucible is our premium Shiraz, produced only in miniscule quantities when conditions are optimal. This wine that derives its name from the hot and dry circumstances under which the vines ripen the grapes, is deeply concentrated, supported by a firm, yet elegant tannic structure. The conditions under which these wines flourish, is adversity that is literal and figurative crucible.

This is our standard-bearer, and a wine of which we are extremely proud.



Vintage
2014

Varietals
100% Shiraz

Origin
Darling

Vineyard Information

Age
Planted in 1999 & 2000

Trellising
Bush vines

Irrigation
None

Soil
Decomposed Granite &
Oak Leaf

Harvest Information

Harvest date
19 February 2014

Yield
5 ton/ha

Sugar at harvest
24.8°B

Vinification

The Shiraz had 3 days of cold soak at 10°C before inoculation and then fermented dry on skins for 8 days, at 30°C. After fermentation it macerated for a further 5 days before being pressed. After malolactic fermentation in tanks, the wine was transferred to barrels for 15 months. 90% new French oak was used.

Tasting Notes

A very intense deep purple colour. An intense and complex nose of plums, violets, white pepper, cloves, cinnamon and mulberries follow through on the palate. A full-bodied wine with intense spicy flavours, well supported by firm integrated tannins and a lingering aftertaste.

Food Pairing

The Cloof Crucible has a special fondness towards lamb and beef. It's also rather fond of spicier dishes like Asian-spiced pork or Cumin-spiced burgers with Harissa sauce.

Alc: 14.5% RS: 3.47g/l Ext: 34.5g/l PH: 3.95 TA: 5.29 g/l