

Live-a-Little - REALLY RAVISHING RED NV - 100 % ORGANIC

Shiraz | Western Cape South Africa | Fair Trade Certified | No Added Sulfites



IDEA

Now and then a wine is required that doesn't need a ritual on opening, whose departure from a collection is not accompanied by nostalgic memories of its purchase. A wine that doesn't need glasses you don't have. Sometimes one wants a wine to be a song heard a thousand times, something to hum to, tap to, work with. A wine that's finished before you get to know it, a wine you begin to miss only when it's gone. A wine that realizes there are other things in life, a lot of other things, and we should all loosen-up, lighten-up, and live-a-little.

The Live-a-Little range was created to be that wine.

TASTING NOTES

Beverage Testing Institute - 89 Points "Best Buy" . "Deep violet black color. Chocolate cherry, raspberry gelato and watermelon sorbet aromas with a supple, fruity-yet-dry medium body and a lightly smoky charred nut, apple core, and flint finish. A great choice for BBQ, boar or bison.

PAIRING

Great with spinach pizza, ham sandwiches, roast lamb, edam cheese and laughter.

CELLARING

Drink Up!

VINEYARDS

Along the Olifants river valley on the West coast, between the town of Trawal (Stellar) and Vredendal. Pristine weather for organic viticulture with an annual average temperature of 77° F and less than 7 days of cloud cover. Total annual rain fall of less than 8" but unlimited water from an aqueduct for irrigation. 30 - 68 meters above sea level. Over 900 snail-eating ducks are the only pesticides allowed.

BEHIND THE CELLAR DOOR

Produced from the finest high-yielding Shiraz grapes in the region. The grapes are first cooled to 0°C before destemming and gas macerated for 7 days at 13°C - 16°C. Natural fermentation takes place in stainless steel or flexi-tanks by controlled temperature increases to 26°C for a further 80 – 95 days. All pump-overs done by inert gas and gravity. Bottling with latest technology and onsite ingenuity.

VARIETAL	100% Shiraz
APPELLATION	Western Cape
TRELLISING	Vertical shoot positioning (VSP)
SOIL TYPE	Karoo sand and shale
YIELD	17 tons/hectare
ALCOHOL	12.47%
TA	6.5 g/L
SO₂	less than 2 parts per million
RS	2.20 g/L
UPC	6009679892422

