



# D'ARIA

## SIGNATURE RANGE



### 2022 D'Aria Shiraz

WINE OF ORIGIN WESTERN CAPE

#### CULTIVARS

93% Shiraz  
7% Viognier

#### ANALYSIS

Alc.	RS	pH	TA
14%	3.1g/l	3.55	5.7g/l

#### VINTIFICATION

Shiraz and Viognier grapes were hand-harvested. The Shiraz was fermented and barrel-aged for approximately nine months. Viognier was pressed and fermented in stainless steel. Shiraz was racked from barrel and blended with 7% of Viognier to create this fruit-forward expression of Shiraz.

Winemaker: Elizabeth Meyer

#### DESCRIPTION

This is a dry-style Shiraz, the varietal expression of pomegranate, dark berries and pepper are complemented by oak-derived aromas of vanilla and cedar. The palate is laced with elegant fruit and acidity from the Viognier which makes this an easy-drinking red wine with a 5-year ageing potential.

#### FOOD

Perfect for any celebration. Pairs well with red meat dishes such as beef, lamb & game.



Handcrafted from start to finish, our wines are internationally acclaimed, with a focus on bringing together history, tradition, nature's bounty and the delicate craft of winemaking.

#DariaWinery - Our Heart Beats D'Aria

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