



SIRKEL SHIRAZ VIOGNIER

Northern Paarl, South Africa

Scali



www.scali.co.za

Method & Production

The Shiraz and Viognier grapes are hand harvested and fermented with minimal intervention. Spontaneous fermentation turns the juice into wine. Every part of the process is conducted with minimal intervention. After the fermentation, the wine is pressed and transferred to stainless steel tanks and oak barrels where it ages for 9 months, followed by bottling at the winery.

Scalis aim to have as little impact on the environment as possible also extends to their choice of bottling and packaging and they use light weight glass bottles, natural wax for the capsules and recycled paper labels. Each SIRKEL design is individually hand stamped on the label by seasonal workers in the off season, when they would normally not have an income. This labor intensive waxing, stamping and labeling forms part of Scali's community project to benefit people in the vicinity with a means to sustain their families.

"Sirkel encapsulates our dream of fulfilling our mission to be custodians of earth and guardians of man, caring for what has been entrusted to us. This wine completes the full seasonal circle by giving back to the land and the people committed to it's creation."

Tasting Notes

A youthful wine which is fresh and vibrant. Juicy and sweet fruit, floral and herbal with pepperiness to the finish.

Food Matching

A great wine to enjoy with pizza and pasta and tomato bases sauces.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SI0220	Sirkel Shiraz Viognier	Shiraz: 90% Viognier: 10%	2020	13.0%	Cork	6X0.75lt	No	No	Yes	No