BIG BILL
SHIRAZ

William "Big Bill" Millar. Now there was a man. Boxing champ, decorated war hero, Springbok rugby captain and the first General Manager of KWV. There is only one wine barrel in the world large enough to bear his name, to carry his legacy. As is there only one wine you would want to drink.

Visit our cellar and you'll notice a big, 22 000l oak stuk vat, a vat that dwarfs all of its contemporaries, just as Big Bill did. This vat, named after Big Bill himself, is the inspiration for Big Bill, a wine that's larger than life. Here's to Bill!

Vintage:
2020

Wine of Origin:
Western Cape

Vintage conditions:
The 2020 vintage was characterized by generally favourable conditions, improved winter rainfall preceding the growing season and generally mild conditions. This resulted in improved crops in particular in the coastal areas or Swartland, Wellington, Paarl and Stellenbosch. The vintage period was lower in disease pressure than the 2019 vintage but some rainfall during vintage did require careful management. The spring period was unusually warm prompting early bud break and accelerated early growth while, the summer through vintage was mild in terms of temperature with fewer peaks or periods of high temperature. This resulted in an early vintage start and a compressed February finishing earlier than in recent years. Wines show great retention of freshness and flavour with good tannin development and aging potential. We are hugely excited about the quality of the 2020 Vintage.

Wine description:
This vibrant Shiraz shows prominent fruit sweetness with aromas of mulberries, dried herbs and white pepper. Undertones of vanilla are accompanied by a juicy and dimensional mid-palate with a well-integrated tannin structure and a long enduring finish.

Maturation:
Components of the wine were oak matured for eight to ten months.

Serving suggestion:
Enjoy this wine with red meat dishes, grilled chicken or a variety of hard cheeses.

Cellaring potential:
This wine can be opened now or cellared for up to three years.

Wine analysis:
Alcohol: 14.03 % v/v
pH: 3.45
Total acidity: 5.90 g/l
Residual sugar: 4.53 g/l