

## Stonecross Shiraz 2004

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### Swiss International Air Lines Wine Awards 2006 - Seal of Approval

A well-structured, elegant wine with spicy pepper flavours. This is a complex and elegant wine, with well-balanced tannin structure and a delicate aroma of ripe cherries and plums. Wood, fruit and tannins are well integrated into each other.

Meat: Kudu, springbok or wildebeest, spicy game casseroles, roast duck with cranberries and smokes kassler chops. Herbs: Various herbs and spices. Side dishes: Red cabbage and Texan style Chilli con Carne.

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**variety :** Shiraz | 100% Shiraz

**winery :** Deetlefs Estate

**winemaker :** Kobus Deetlefs

**wine of origin :** Rawsonville

**analysis :**

**type :** Red      **wooded**

**pack :** Bottle

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**ageing :** A multi-dimensional wine exhibiting excellent ageing potential.

**in the vineyard :** **Vineyard:** Rootstock: R99

**Clone:** SH99 & SH1A

**Plant Date:** 1998

**Hectares:** 11ha

**Average Ton / Ha:** 12 t/ha

**Trellising System:** 4-wire vertical Perold

**Irrigation System:** Drip

**about the harvest:** Grapes were selectively hand picked.

Harvest date: 23 March 2004