

## Bonnievale Shiraz 2005

A well-matured wine with body and fruit, the wood contact adds complexity; spicy nose with a soft finish, no harsh tannins.

Enjoy with all rich and creamy dishes, as well as red meat and game.

**variety :** Shiraz | 100% Shiraz

**winery :** Bonnievale Wines

**winemaker :** Jolene Calitz Le Roux

**wine of origin :** Robertson

**analysis :** alc : 14 % vol   rs : 4.22 g/l   pH : 3.55   ta : 6.33 g/l   va : 0.38 g/l   fso2 : 30 mg/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

**pack :** Bottle   **closure :** Screwcap

**in the vineyard :** Age of vines: 5 years

Rootstock: Richter 99/110

Trellis system: 3 wire

Irrigation: Supplementary

Produced on high lying, slightly warmer north facing slopes with more sunshine for fullness.

**about the harvest:** Date: March

Type: Hand

Yield 10-12 ton/ha

Handpicked at optimal ripeness.

**in the cellar :** Crushing/Destemming: Crushed/Destalked

Tanks: Stainless Steel

Fermentation protocol: In Stainless Steel Tanks at 26°C for 10 days

Malolatic: Yes

Barrel ageing: 50% of the wine in 2nd & 3rd fill French and American Oak Barrels for 12 months

Other Method of Oak maturation (chips): 50% of the wine matured in tanks with staves

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Cold maceration on skins for 24 hours before fermentation for an additional 4 - 5 days on skins ensuring a full bodied, dark red wine.

