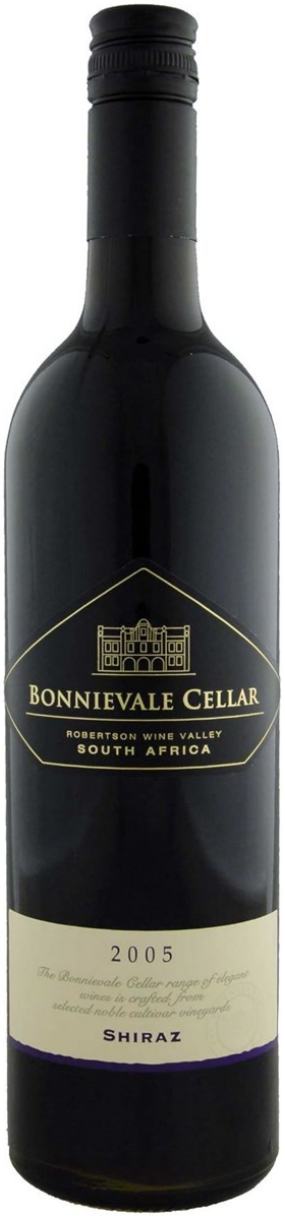
wine.co.za
easiest way to buy wine

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.