

## Vertex Shiraz Reserve 2005

A full-bodied dark red wine with lovely dried fruit flavours and spiciness, soft tannins make it easy-drinking. Lovely smoked coffee flavours from barrel contact.

A big wine for big dishes. Enjoy with red meat and game dishes.

**variety** : Shiraz | 100% Shiraz

**winery** : Bonnievale Wines

**winemaker** : Jolene Calitz le Roux

**wine of origin** : Robertson

**analysis** : alc : 14.50 % vol   rs : 3.64 g/l   pH : 3.61   ta : 6.25 g/l   va : 0.5 g/l   so2 : 40 mg/l

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

**pack** : Bottle   **closure** : Cork

Veritas 2008 - Silver

**in the vineyard** : Rootstock: Richter 110

Trellis system: 5 wire

Irrigation: yes

Soil: Soft Karoo

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

**about the harvest**: Date: March

Type: Hand

Yield: 8 ton/ha

Handpicked at optimal ripeness.

**in the cellar** : Tanks: Stainless Steel

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

Malolatic: Yes

Barrel ageing: 100% new oak (67% American, 33 % French) barrels for 15 months

Other Method of oak maturation (chips): 80% French and 20% American oak

Fining: Bentonite

Filtration: Bulk

Stabilization: Cold

Fermented on the skins to 7° balling before pressing and further fermentation in French and American oak; malolactic fermentation and 15 months' maceration in the barrels.

