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Stellenrust Shiraz 2006

This wine offers raspberry and biltong flavours with a soft dark undertone enhancing ripe fruity tannins and peppery spice. Some vanilla notes and violets also present on the nose and palate.

A great accompaniment to triple baked goat's cheese soufflé – don't know if you ever tried it, but had it one night in a small restaurant in the midlands of Natal and it was sublime! Furthermore, it will also compliment coconut chicken madras or grilled vegetable salad.



variety : Shiraz | Shiraz
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.5 **ta :** 5.8 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2008 Michelangelo Awards - Silver Medal
2008 Best Value Wine magazine

in the vineyard : This is probably the wine that the extent of the diversity between our two different farms' terroirs come to light the best. The Bottelary Shiraz has always been known for phenolic sweetness and ripe flavours whereas Helderberg fruit are often more dense and extracted.

Grapes for this wine are chosen from 3 different blocks. More than 70% of the wine is made up of Helderberg fruit (Golden Triangle) from Block R – the one just above the school and the rest is split between Block 18 and 19 from our Bottelary property with South-Western slopes.

about the harvest: Grapes are picked between 24 to 25° Balling, crushed and allowed some cold maturation for 24 – 48 hours.

in the cellar : It is inoculated with French yeast strains and allowed to ferment with regular punch downs for 8 days on the skin. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Malolactic fermentation is partially finished in the barrel (about 20% of the wine). The wine is then allowed to age in 90% French, 5% American and 5% Hungarian oak for at least 18 months.