

Bonnievale Cellar Shiraz 2002

A full bodied wine with nice spicy oak, chocolate and toffee flavours.

Serve with red meat and spicy casseroles.

variety : Shiraz | Shiraz

winery : Bonnievale Wines

winemaker : Henk Wentzel

wine of origin : Breede River

analysis : **alc** : 13.5 % vol **rs** : 2.10 g/l **pH** : 3.50 **ta** : 5.0 g/l **va** : <0.85 g/l=">**so2** : <125 mg/l=">**fso2** : 40-45 mg/l

type : Red **style** : Dry **taste** : Fruity

pack : Bottle

Veritas 2002 - Bronze

Veritas 2004 - Bronze

ageing : Drink now.

in the vineyard : Supplier: Bonnievale Cellar

Appellation: Robertson

Age of vines: 5 Years

Rootstock: Richter 99/110

Trellis system: 3 wire

Irrigation: Supplementary

Vine density: 2.4 X 1.2

Climate: Semi Karoo $\hat{\pm}$ 250mm rain annually

about the harvest: Date: March

Type: Hand

Yield: 8 - 10 ton/ ha

in the cellar : Crushing/Destemming: Crushed/Destalked

Tanks(type): Stainless steel

Fermentation protocol (vessel, temp, duration): Tank $\hat{\pm}$ 30 $\hat{\circ}$ C 10 days.

Malolatic (y/n): Yes

Barrel ageing (oak type, % of blend, duration): 30% 2nd and 3rd fill French oak.

Other method of oak maturation (chips etc): 70% staves

Fining: Bentonite

Filtration: Bulk

Stabilisation: Cold

