

Bonnievale Shiraz 2008

A full-bodied wine with excellent spicy oak, creamy chocolate and toffee flavours. 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 : 3.3 g/l pH : 3.55 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : 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

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.

