

Stellekaya Shiraz 2008

A medium bodied wine with white pepper, liquorice and black currant notes. Complex fruit aromas that follow through on the palate with added hints of chocolate. Soft tannins and a smooth, lingering finish.

Venison casserole with polenta, pairs very well with this Shiraz.

variety : Shiraz | 100% Shiraz

winery : Stellekaya Winery

winemaker : Ntsiki Biyela

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.65 ta : 5.6 g/l va : 0.78 g/l

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

pack : Bottle **closure :** Cork

ageing : 4 - 6 Years.

in the vineyard : Site: Stellenbosch, North facing slope

Altitude: 180 meters above sea level

Soil Type: Tukulú (Decomposed Granite)

Age of Vines: 10 Years

Irrigation: Drip Irrigation

Climate: Cool Climate

about the harvest: Grapes were handpicked at optimum ripeness in mid March 2008.

The yield was approximately 8 tons per ha. The bunches were healthy and the berries were smaller and concentrated.

in the cellar : Maceration: cold soaked for 3 days

Fermentation: open micro fermenters

Pressing: basket pressed

Malolactic fermentation: in the barrel

Maturation: 11 months in wood, 30% new barrels

Bottled: March 2008

Production: 2 500 liters

