

Stormhoek Organic Shiraz / Cabernet Sauvignon 2011

Deep, vibrant ruby coloured. Pungent spice and fruit on nose, coupled with subtle toasty vanilla oak complementing the blackcurrant/raspberry aromas. Medium bodied palate with easy tannin structure and length.

Perfect dinner wine with friends and family. Suitable for Vegetarians and Vegans.

variety : Shiraz | 60% Shiraz, 40% Cabernet Sauvignon

winery : Origin Wine

winemaker : Alain Cajoux

wine of origin : Western Cape

analysis : **alc** : 13.5 % vol **rs** : 4.4 g/l **pH** : 3.29 **ta** : 5.23 g/l **va** : 0.58 g/l **so2** : 71 mg/l **fso2** : 45 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Area planted: 13 ha

Age of vines: 11 - 13 years

Rootstock: Richter 99

Clone: Unknown

Trellis system: 3 Wire

Irrigation: Yes

Vine density: 2000 vines/ha

Soil: Hutton & Clay

Climate: Mediterranean

about the harvest: Date: Middle March

Type: Handpicked

Yield: 8 - 9 ton/ha

in the cellar : Crushing/Destemming: Gentle destalking/crushing

Tanks (type): Stainless steel tanks

Fermentation protocol (vessel, temp, duration): Pre-fermentation maceration 3 days @ 100°C. Standard (2x pumpovers) maceration at <300°C until dry

Yeast Strain: Oenoferm Rouge

Malolactic (y/n): Yes

Lees contact / battonage: Yes

Barrel ageing (oak type, % of blend, duration): Yes, French and American Oak MT+

Or other method of oak maturation (chips etc.): No

Fining: Bentonite

Filtration: Kieselguhr

Stabilisation: Cold at -4°C