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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 Cajeux
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