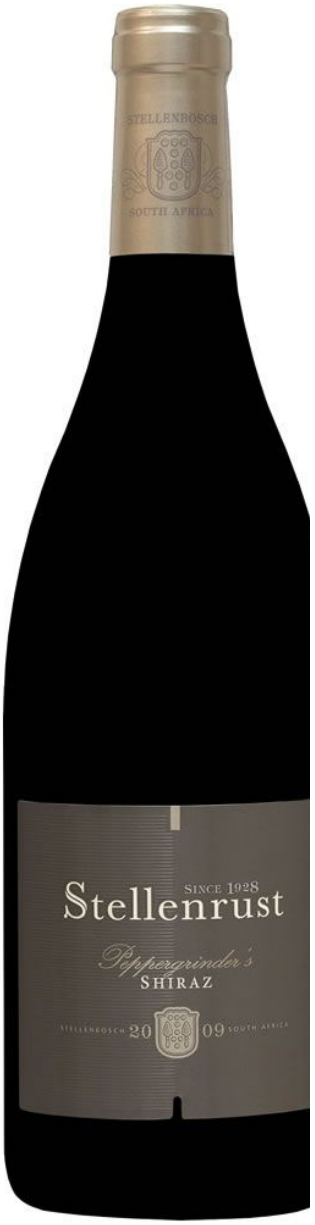
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Stellenrust Peppergrinder's Shiraz 2008

This wine offers a dark brooding nose of spice and distinct pepper flavours. The palate shows more berry flavours but still a persistent peppery spice and violet nuances with a lingering finish of black olives.

The Peppergrinder's Shiraz can withstand its place next to many a large piece of meat - whether it is Madagascan cured fillet or oven grilled rack of lamb.



variety : Shiraz | 100% Shiraz
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.4 g/l **pH :** 3.48 **ta :** 5.8 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

in the vineyard : The Peppergrinder's Shiraz is the epithomy of what Golden Triangle Shiraz's are capable off. It speaks of terroir, extraction and climate.

The vines used for this wine are a single vineyard of Shiraz, trellised aged 29 years planted on north-eastern facing slopes.
Soil type: coffeestone.

about the harvest: Grapes are picked between 24° - 25° Balling.

in the cellar : The grapes were crushed and allowed to cold macerate for more or less 24 hours in open fermenters. It is inoculated with French yeast strains and allowed to ferment on the skins for between 10 - 14 days with manual punch down of the caps every 2 hours. The juice is removed from the skins and allowed to finish alcoholic and malolactic fermentation in the barrels. Barrel maturation varies between 20 - 24 moths of which 95% are French oak, 3% American oak and 2% are Hungarian.