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Stellenrust Shiraz 2011

This wine offers raspberry and biltong flavours with a soft dark undertone enhancing ripe fruity tannins and peppery spice. A lovely bouquet is lifted by violets and fresh acidity.

A great accompaniment to triple baked goat's cheese soufflé - don't know if you ever tried it, but had it one night in a small restaurant in the midlands of Natal and it was sublime! Furthermore, it will also complement coconut chicken madras or grilled vegetable salad.



variety : Shiraz | 100% Shiraz
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Helderberg & Bottelary
analysis : **alc :** 14.1 % vol **rs :** 2.5 g/l **pH :** 3.5 **ta :** 5.9 g/l
type : Red **style :** Dry **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Grapes for this wine are selected from 3 different blocks. More than 70% of the wine is made up of Helderberg fruit (Golden Triansgle) from Block R - the rest is split between Block 18 and 19 from our Bottelary property with south-western slopes as well as some Devon valley fruit.

General information
This is probably the wine where the extent of the diversity between our two different terroirs come to light the best. The Bottelary Shiraz has always been known for phenolic sweetness and ripe flavours whereas Helderberg fruit are often more dense and extracted.

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

in the cellar : The grapes are crushed and allowed some cold maturation for 24 - 48 hours. It is inoculated with French yeast strains and allowed to ferment with regular punch downs for 8 days on the skin. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Malolactic fermentation is partially finished in the barrel (about 20% of the wine). The wine is then allowed to age in 90% French, 5% American and 5% Hungarian oak for at least 18 months.