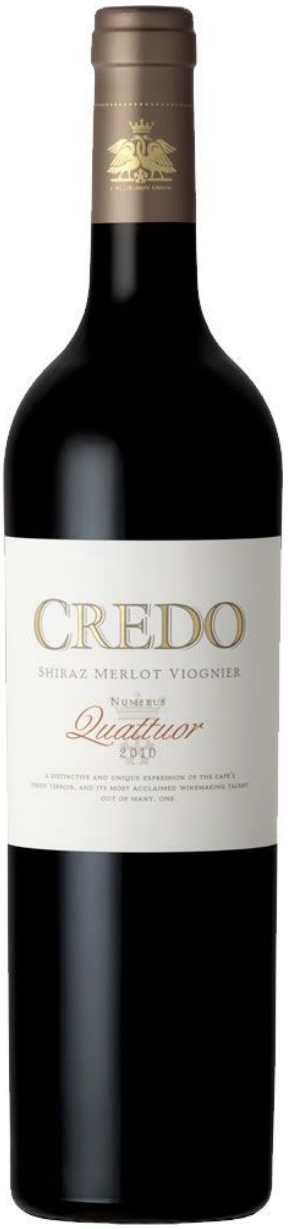
wine.co.za
easiest way to buy wine

Credo Shiraz 2010

Intense, deep purple colour. Spice and ripe, intense mulberry fruit aromas and hints of bracken, liquorice and coconut. Soft, ripe fruit on the palate with ripe, fine tannins, excellent structure and long plummy finish.

This wine is best suited with roast beef, oxtail or rack of lamb.



variety : Shiraz | 100% Shiraz
winery : Credo
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 15.0 % vol **rs :** 2.28 g/l **pH :** 3.46 **ta :** 5.76 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2013 International Wine and Spirit Competition - Silver

ageing : This wine would be great to enjoy now, but could be enjoyed up to 5 years from vintage.br /

in the vineyard : Vineyard/Yield: 6 tons / ha
Type of climate: Mediterranean
The fruit is sourced from vineyards in the Helderberg area.

about the harvest: Full ripe fruit was handpicked in the third week of March 2010.

in the cellar : The grapes were fermented in stainless steel tank for 10 days. Cold soaking for 3 days prior fermentation and for 3 days post maturation, on the skins after fermentation was allowed. The wine was aged in 300 litre French oak barrels for 26 months (80% barrels was first fill and 20% was second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.