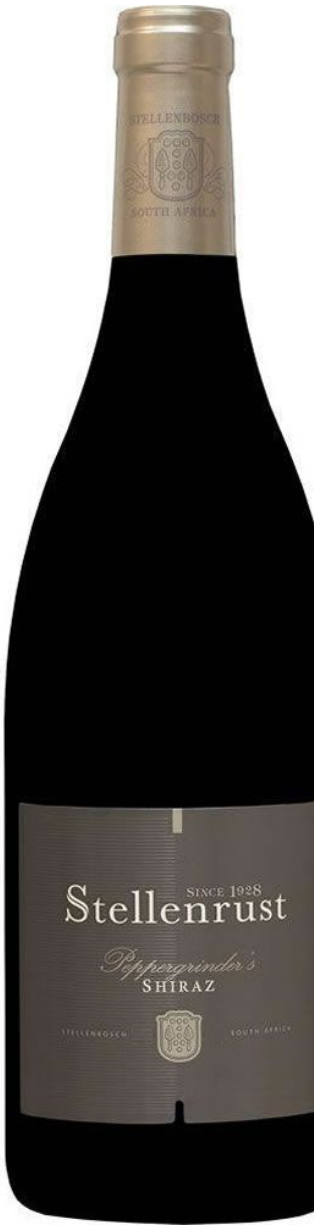
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Stellenrust Peppergrinder's Shiraz 2010

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 and peppery vanilla.

The Peppergrinder's Shiraz can stand its ground 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 :** 13.9 % vol **rs :** 2.5 g/l **pH :** 3.58 **ta :** 5.8 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Bronze

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

The vines used for this wine are a single vineyard of Shiraz which was planted in 1952. It was at one stage planted amongst tobacco and the only grapes on our Helderberg property. Sadly it was sold off to the cooperative, but in the last 5 years we have gone outside the norm to protect and preserve these old vineyards and getting several of them across different cultivars back into shape.

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

in the cellar : The grapes were crushed and allowed to cold macerate for 24 hours in open fermenters. It is inoculated with French Rhone yeast strains and allowed to ferment on the skins for between 10 - 14 days with manual punch down of the cap every 2 - 6 hours. The juice is drained from the skins and allowed to finish alcoholic and malolactic fermentation in stainless steel tanks. Barrel maturation varies between 20 - 24 months of which 95% are French oak and 5% American oak.