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Stonedale Shiraz 2014

A wine with attractive mocha and berry fruit on the nose, revealing that same berry fruit and mocha on the pallet, infused with chocolate and a hint of spiciness. A smooth and well-balanced wine with soft, juicy tannins, ending with a lingering aftertaste.

Ideal match for red meats, pizza's and pastas. Ideal for outdoor picnics and no need for a corkscrew, it's screw-cap! Serve at room temperature (18°C) or slightly chilled.



variety : Shiraz | 100% Shiraz
winery : Rietvallei Wine Estate
winemaker : Kobus Burger
wine of origin :
analysis : **alc :** 13.0 % vol **rs :** 3.8 g/l **pH :** 3.47 **ta :** 6.0 g/l **va :** 0.62 g/l **so2 :** 110 mg/l **fso2 :** 35 mg/l
type : Red **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Rietvallei Estate mostly comprise of calcareous (red clay and lime mix) soil. The Shiraz vineyards are trellised and under irrigation and wasestablished in 2005.

about the harvest: The grapes are picked at optimum ripeness at approximately 25° Balling (Brix).

in the cellar : After destemming and slight crushing the mash is taken to stainless steel tanks for fermentation on the skins. Cold soaking is done for 2 days or until the fermentation starts naturally when after cultivated wine yeast is immediately inoculated. During fermentation the temperature is controlled between 25-28 °Celsius and the cap wetted every 2-3 hours by means of pump-overs and a process called "delastage" twice a day. This allows the colour and flavour to be extracted very effectively from the skins. The must normally takes 5-6 days to ferment dry. Another day is then allowed for additional skin contact before racking and pressing. French oak is then introduced to the wine in the form of staves in stainless steel tanks for malolactic fermentation and maturation for at least 6 months.