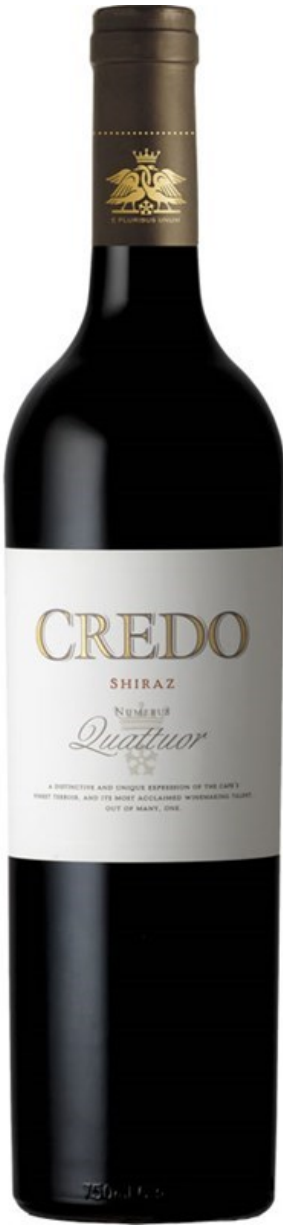
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Credo Shiraz 2012

Complex and attractive bouquet of oriental spices with typical Shiraz smoked ham and white pepper flavours. Good intense ruby colour. Full to medium-bodied palate with a long soft finish. Well balanced wine with spicy plum and berry fruit flavours and pepper overtones that finish with soft round tannins.

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



variety : Shiraz | 100% Shiraz
winery : Stellenbosch Vineyards
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.98 g/l **pH :** 3.46 **ta :** 5.73 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy wine now or up to 5 years from vintage.

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 2012.

in the cellar : Fermented in stainless steel tanks 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 300litre French oak barrels for 26 months (80% barrels were first fill and 20% were second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.