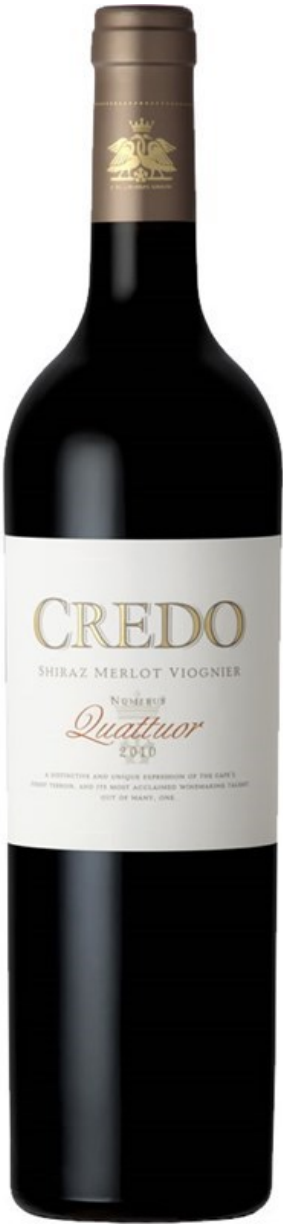
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Credo Shiraz / Merlot / Viognier 2012

Rich ruby red with garnet edges. Flavours include violets, white and black pepper and subtle liquorice. The dense, smooth mid-palate gives richness and texture to the wine.

This wine is best suited with venison or beef fillet with roasted vegetables.



variety : Shiraz | 73% Shiraz, 20% Merlot, 7% Viognier
winery : Stellenbosch Vineyards
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 14.9 % vol **rs :** 2.23 g/l **pH :** 3.46 **ta :** 5.69 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Enjoy now or up to 7 years from vintage.

in the vineyard : Vineyard/Yield: 5 tons/ha
Type of climate: Mediterranean
The fruit is sourced from vineyards in the Helderberg and Stellenbosch areas.

about the harvest: Full ripe fruit was handpicked in the third week of March (Shiraz) and also in the first week of March (Merlot).

in the cellar : Fermented in stainless steel tanks for 10 days. Everything fermented separately. Cold soaking was done for 3 days prior fermentation as well as 3 days post maturation, on the skins after fermentation was allowed. The Viognier was fermented in French oak barrels. The wine was aged in 300 litre French oak barrels for 26 months (90% barrels were first fill and 10% second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.