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Stellenrust Peppergrinder's Shiraz 2014

This wine offers a dark brooding nose of spice and a distinct white pepper and lifted violet note. The palate shows black berry and red cherry but also a persistent peppery spice and violet nuance with a lingering finish of black olives and soft vanilla undertones.

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 :** 14.2 % vol **rs :** 2.5 g/l **pH :** 3.5 **ta :** 5.7 g/l
type : Red **style :** Dry
pack : Bottle **size :** 750ml **closure :** Cork



The Peppergrinder's Shiraz is the epitome of what Golden Triangle Shiraz is capable of. It speaks of terroir, climate and age old vineyards.

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 the juice ferments on the skins for 10 – 14 days with manual punch down of the cap every 2-6 hours. The juice is drained off the skins and allowed to finish alcoholic and malolactic fermentation in stainless steel tanks. Barrel maturation varies from 20 to 24 months of which 95% are French oak and 5% American oak.