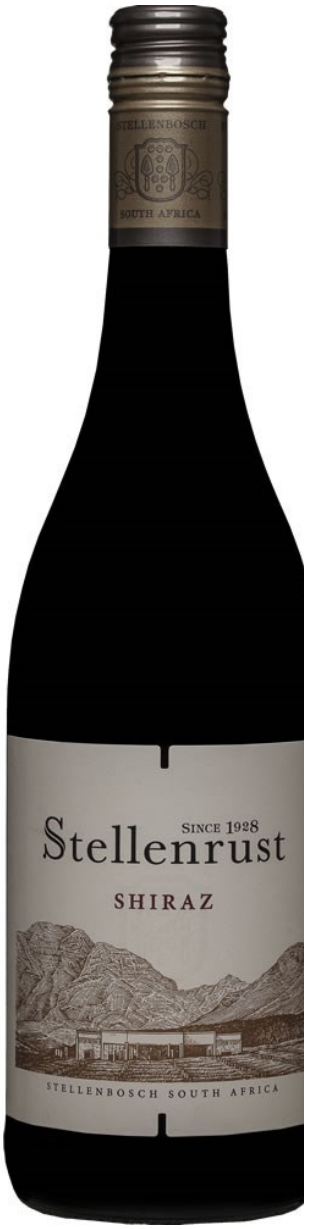
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Stellenrust Shiraz 2016

This wine offers white pepper, raspberry and biltong flavours with a soft dark undertone enhancing ripe fruity tannins and peppery spice. A lovely bouquet is lifted by violets and fresh acidity.

A great accompaniment coconut chicken madras or grilled vegetable salad.

variety : Shiraz | 100% Shiraz
winery : Stellenrust Wine Estate
winemaker : Tertius Boshof
wine of origin : Western Cape
analysis : **alc :** 14.2 % vol **rs :** 2.4 g/l **pH :** 3.55 **ta :** 5.8 g/l
type : Red **style :** Dry **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



This is probably the wine where the extent of the diversity between our two different terroirs come to light the best. The Bottelary Shiraz has always been known for phenolic sweetness and ripe flavours whereas Helderberg fruit are often more dense and extracted.

in the vineyard :
Grapes for this wine are selected from 3 different blocks. More than 70% of the wine is made up of Helderberg fruit (Golden Triansgle) from Block R - the rest is split between Block 18 and 19 from our Bottelary property with south-western slopes as well as some Devon valley fruit.

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

in the cellar :
The grapes are crushed and allowed cold maceration for 24 – 48 hours. It is inoculated with French Rhone yeast strains and allowed to ferment with regular punch downs for 8 days on the skins. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Malolactic fermentation is partially finished in barrels. The wine is then allowed to mature in 90% French, 5% American and 5% Hungarian oak for at least 12 months.