

Credo Shiraz 2015

Intense, deep purple colour. Spice and ripe, mulberry fruit aromas with hints of bracken, liquorice and coconut. Soft, ripe fruit on the palate with ripe, fine tannins. Excellent structure and long finish.

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

variety : Shiraz | 100% Shiraz

winery : Stellenbosch Vineyards

winemaker : Abraham de Villiers & Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 14.9 % vol rs : 2.12 g/l pH : 3.48 ta : 5.78 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This wine can be enjoyed now or for up to 10 years from vintage.

in the vineyard : The fruit is sourced from vineyards in the Helderberg area.

about the harvest: Full ripe fruit was handpicked at the end of March 2015.

in the cellar : Crushed by hand in small bins and cold soaked for three days prior to fermentation. Fermented with selected yeast strain for 10 days. The wine was aged in 300-litre 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.

