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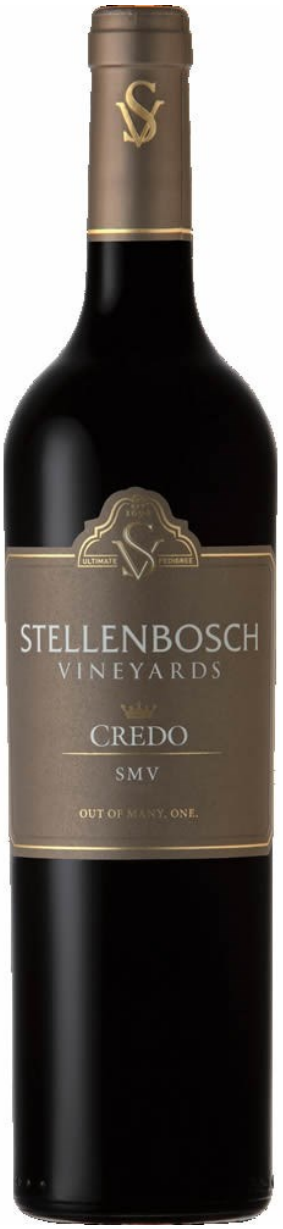
Credo Shiraz / Merlot / Viognier 2017

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 | 79% Shiraz, 16% Merlot, 5% Viognier
winery : Stellenbosch Vineyards
winemaker : Abraham de Villiers & Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 14.81 % vol **rs :** 2.1 g/l **pH :** 3.4 **ta :** 6.3 g/l
type : Red **style :** Dry **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Top 100 SA Wines - Double Platinum



ageing :

Ready to be enjoyed now with a maturation potential of 5 to 8 years.

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

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

in the cellar :
It was fermented in stainless steel tanks for 10 days. Cold soaking was done 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 300litre French oak barrels for 26 months (90% barrels were first fill and 10% were second fill). Barrel selection was done in order to select only the best barrels. Lightly filtered before bottling.