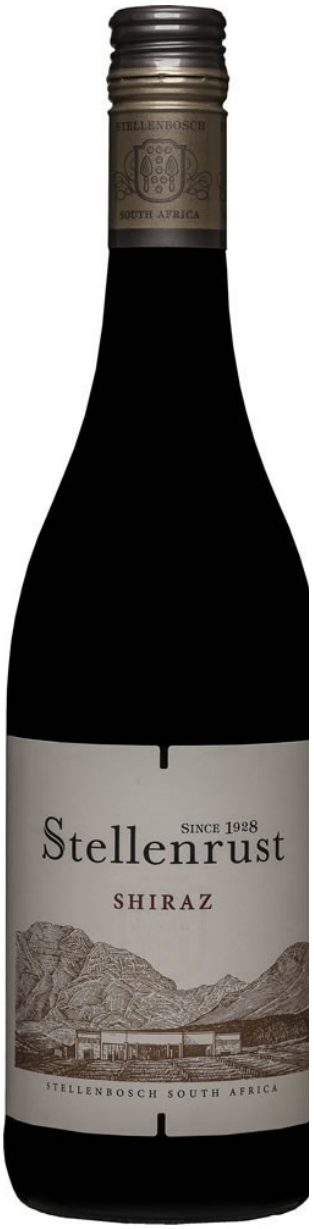
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Stellenrust Shiraz 2020

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 to triple baked goat's cheese soufflé or coconut chicken madras and grilled vegetable salad.



variety : Shiraz | 100% Shiraz
winery : Stellenrust Wine Estate
winemaker : Herman du Preez
wine of origin : Western Cape
analysis : **alc :** 14.38 % vol **rs :** 2.4 g/l **pH :** 3.62 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

This is probably the wine where the extent of the diversity between two of our different farms come to light 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 harvested from 3 different blocks of vineyards. More than 70% of the wine is made up of Helderberg fruit (Golden Triangle) from Block R – the rest is split between blocks 18 and 19 from our Bottelary property with South-Western slopes.

in the cellar : Grapes are picked between 24 to 25 Balling, 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. A 28% portion is fermented as whole bunches and basket pressed. 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.