

## Stettyn Cellar Signature Reserve Shiraz Cabernet Sauvignon 2001

Matured in French & American Oak for 12 months. Smokey savory and leather aromas, with sweet plum flavors on the second pass. Well structured with constant unfurling aromas of milled pepper and olive/pimento spice. Excellent chocolaty biscuit finish.

Serve at room temperature. Great with rich meat dishes or strongly flavoured cheeses.

**variety :** Shiraz | 63% Shiraz, 37% Cabernet Sauvignon

**winery :** Stettyn Family Vineyards

**winemaker :** Albi Theurnicht

**wine of origin :** Worcester

**analysis :** alc : 13.50 % vol    rs : 1 g/l    pH : 3.48    ta : 6.5 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle

Class winner at the 2001 National Young Wine show for the Worcester Area.

**in the vineyard :** A selection of premium Shiraz grapes from the Jonkersrivier and Cabernet Sauvignon from Die Hoek was used to produce this wine. As the label states (Terroir Selected Wines) the grapes were selected from specific sites. We believe that excellent wine is managed in the vineyard. Deep red soils with a lot of broken sandstone provides us with this product.

**about the harvest:** The Shiraz was hand picked at full ripeness 26<sup>Å</sup> Balling. At this stage the berry's start to shrivel and show (old man's face) wrinkles. The Cabernet was selected from a site with cool south-eastern slopes and also picked at full ripeness.

**in the cellar :** The destemmed mash was cold soaked for two days. Both cultivars were fermented separately in open fermenters. This practice allows the winemaker to punch the cap formed during fermentation. A selection of French and Oregon oak was added during this fermentation period. The aim is to use natural wood tanning to stabilize color pigments. Normal pressing and four rackings were done with the Shiraz.

The Cabernet was drained from the fermenter and the last 200 liters/12 tons was collected and barrel fermented until Malolactic fermentation was completed. This last bit of absolute concentrate flowing from the skins results in a deep purple base without the harshness of press juice addition as with the normal process.

