

## CREDO SHIRAZ MERLOT VIOGNIER 2016

<i>Winemaker:</i>	<i>Abraham de Villiers / Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>Shiraz 79% Merlot 16% Viognier 5 %</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
<i>Tel:</i>	<i>+27 (0)21 881 3870</i>
<i>Fax:</i>	<i>+27 (0)21 881 3102</i>

### **Background**

Credo is Latin for "I Believe". This distinctive Shiraz defines our winemakers' belief: To create an elegant, ever graceful and rewarding wine comparable with the world's best.

### **The vineyards**

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

### **The winemaking**

The fruit is sourced from vineyards in the Helderberg and Stellenbosch areas. Full ripe fruit was handpicked in the third (Shiraz) and first (Merlot) week of March. 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.

### **Winemaker's comments**

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.

### **Maturation potential:**

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

### **Food pairing**

This wine is best suited with venison or beef fillet with roasted vegetables.

### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for vegetarians but not for vegans.

### **Chemical analysis**

<i>Alcohol:</i>	14.02 % by volume
<i>Residual sugar:</i>	2.55 g/l
<i>Total acidity:</i>	6.88 g/l
<i>pH:</i>	3.40

