



STELLENBOSCH VINEYARDS

SHIRAZ 2017

<i>Winemaker:</i>	<i>Bernard Claassen and Abraham de Villiers</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	<i>86 % Shiraz / 7 % Grenache / 7 % Viognier</i>
<i>Appellation:</i>	<i>Stellenbosch</i>
<i>Website:</i>	<i>www.stellenboschvineyards.co.za</i>
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Background

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

The vineyards

Fruit sourced from the Stellenbosch. Handpicked and only the best fruit selected in the vineyards.

The winemaking

Whole bunch crushed followed by fermentation in open fermenter with Selected yeast strains. Barrel aged for 18 months in French oak barrels. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.

Winemaker's comments:

This wine has an attractive but complex bouquet of plum, red berries and white pepper flavours. It is well balanced with layers of dark fruit and spices, complimented by good integrated tannins and a long soft finish.

Maturation potential:

The wine is ready to drink now but will mature further for 7 years.

Food pairing

This wine will pair well with brisket, flame grilled rib-eye steak or hearty beef stews.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	13.85% by volume
<i>Residual sugar:</i>	2.11 g/l
<i>Total acidity:</i>	5.61 g/l
<i>pH:</i>	3.40

