



## Stellenrust Shiraz 2007

main variety Shiraz

vintage 2007

analysis alc: 14.0 | ph: 3.5 | rs: 3.3 | ta: 5.8

type Red

producer Stellenrust Wine Estate

winemaker Tertius Boshof

wine of origin Coastal

### tasting notes

This wine offers raspberry and biltong flavours with a soft dark undertone enhancing ripe fruity tannins and peppery spice. Some vanilla notes and violets also present on the nose and palate.

### blend information

100% Shiraz

### food suggestions

A great accompaniment to triple baked goat's cheese soufflé - don't know if you ever tried it, but had it one night in a small restaurant in the midlands of Natal and it was sublime! Furthermore, it will also compliment coconut chicken madras or grilled vegetable salad.

### in the vineyard

This is probably the wine that the extent of the diversity between our two different farms' terroirs come to light the 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 vineyards

Grapes for this wine are chosen from 3 different blocks. More than 70% of the wine is made up of Helderberg fruit (Golden Triangle) from Block R - the one just above the school and the rest is split between Block 18 and 19 from our Bottelary property with South-Western slopes.

### about the harvest

Grapes are picked between 24° to 25° Balling.

### in the cellar

The grapes are crushed and allowed some cold maturation for 24 - 48 hours. It is inoculated with French yeast strains and allowed to ferment with regular punch downs for 8 days on the skin. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Malolactic fermentation is partially finished in the barrel (about 20% of the wine). The wine is then allowed to age in 90% French, 5% American and 5% Hungarian oak for at least 18 months.