



Stellenrust Shiraz 2018

main variety Shiraz

vintage 2018

analysis alc: 14.2 | ph: 3.55 | rs: 2.4 | ta: 5.8

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

taste Herbaceous

wine of origin Western Cape

body Full

tasting notes

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.

blend information

100% Shiraz

food suggestions

A great accompaniment coconut chicken madras or grilled vegetable salad.

in the vineyard

Grapes for this wine are selected from 3 different blocks. More than 70% of the wine is made up of Helderberg fruit (Golden Triangple) from Block R - the rest is split between Block 18 and 19 from our Bottelary property with south-western slopes as well as some Devon valley fruit.

about the harvest

Grapes are picked between 24° - 25° Balling.

in the cellar

The grapes are 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. 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.