



STETTYN
CELLAR

2014 Shiraz

Wine of Origin: Worcester in the Stettyn valley, 33km south of Worcester on the R43 road.

Winemakers: Albie Treurnicht, JM Crafford

Vineyards: Selected supplementary irrigated trellised vines in the Stettyn valley.

Harvested: March/April at an average of 26° Balling.

Cellar treatment: Grapes were cold soaked over night. Inoculated with selected yeast and fermented at around 25 °Celsius. Malolactic fermentation finished in stainless steel tanks. Wine matured for 12 months in 2nd and 3rd fill barrels. All blended to perfection.

Tasting notes: A full bodied wine with a subdued smokiness on the nose and a palate of ripe fruit and spice. Well-integrated oak complements the smooth structure of the Shiraz. Perfect companion to meat, game and mature cheeses.

Analysis: Alcohol – 13.5 %
Residual Sugar – 3.7g/l
Total Acidity – 5.9 g/l
pH – 3.36