



## CREDO 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>100% Shiraz</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 grapes are sourced from vineyards within the Helderberg area. Full ripe fruit was handpicked at the end of March 2017.

### **The winemaking**

Crushed by hand in small bins and cold soaked for three days prior to fermentation. Fermented with selected yeast strain for 10 days. The wine was aged in 300-litre French oak barrels for 24 months (60% barrels were first fill and 40% were second fill). Barrel selection was done in order to select only the best barrels.

### **Winemaker's comments**

Intense, deep purple colour. Spice and ripe, mulberry fruit aromas with hints of bracken, liquorice and coconut. Soft, ripe fruit on the palate with ripe, fine tannins. Excellent structure and long finish.

### **Maturation potential:**

This wine can be enjoyed now or for up to 10 years from vintage.

### **Food pairing**

Excellent served with roast beef, oxtail or rack of lamb.

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

Suitable for vegetarians but not for vegans.

### **Chemical analysis**

<i>Alcohol:</i>	<i>13.9 % by volume</i>
<i>Residual sugar:</i>	<i>3.02 g/l</i>
<i>Total acidity:</i>	<i>5.88 g/l</i>
<i>pH:</i>	<i>3.34</i>

