

Stanford Hills Veldfire Cape Blend 2014

Vineyard Information	
Cultivar	65% Shiraz 35% Pinotage
Region	Walker Bay
Appellation	Stanford Foothills
Irrigation	Complimentary Drip & Dry
Trellis System	Vertical Shoot Positioning
Soil	Clay & "Koffieklip" (Laterite)
Climate	Cool with winter rainfall
Harvest Information	
Type	Hand picked
Date	February to March 2014
Yield	8t/ha
Wine Making	
Wine Maker	Peter Kastner
Consultant	Niels Verberg
<p>Grapes were hand selected, crushed and allowed 1 day cold maceration before yeast inoculation. Fermentation was done in small bins, punched down four to five times daily. Fermented between 22 & 30°C until dry on skins. Malo-lactic fermentation completed in tank. Stavin oak segments added and aged for 9 months in tank before blending, filtering and bottling.</p>	
Wine Makers Remarks	
Colour	Garnet,
Nose	White pepper, dark fruit plums and blackcurrants with hints of Fynbos.
Palate	Soft entry followed by firm tannins giving a rich mouthfeel. Full bodied with a long peppery finish. Moderate astringency and soft tannins.
Food	Matured steak with wild mushrooms, curries.

Analysis

Alcohol	13,81%
Residual Sugar	2.7g/L
Total Acid	6.0g/L
Free SO2	10mg/L
pH	3,7
Total SO2	57mg/l