

# STONEDANCE

SHIRAZ



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The natural environment, in particular, soil, topography and climate, influence the flavour and quality of grapes. It is this sense of place that imparts a wine with its characteristic taste and flavour. Our winemaking team continually strive to increase this expression of place during growing and winemaking – in order to craft characterful wines – a process we describe as 'dancing with stones'.

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## IN THE VINEYARD

Grapes are sourced from Fairtrade certified vineyards predominantly in the Swartland region. These vineyards are trellised and grow on sandy, loam soils. The vineyards are meticulously farmed and managed to yield below 6 tons per hectare.

## WINEMAKING

Grapes were handpicked and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in tank, 80% of the wine is matured for 12 months in 6 year old 225L barrels and 20% in new 225L French and American oak barrels.

## WINE INFORMATION

Production area: Swartland  
Cultivar : 100% Shiraz

## TECHNICAL INFORMATION

Alcohol: 14.5 vol %  
pH: 3.51  
Total Acid: 5.85 g/l  
RS: 2.20 g/l

## TASTING NOTE

Medium to full bodied with lots of juicy ripe plums and black cherries on the palate with aromas of spice and freshly cracked black pepper. Well balanced oak and elegant tannin structure on the aftertaste.

## FOOD PAIRING

Enjoy with beef steak, lamb shawarma, ribs, spicy sausages and venison.

Serve between 16 - 18 °C for best results.  
Can cellar for 3 – 4 years.



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— MAN'S INTERACTION WITH TERRIOR —