



BELLEVUE

ESTATE

BELLEVUE SHIRAZ 2017



VITICULTURIST

DIRKIE MORKEL

WINEMAKER

WILHELM KRITZINGER

ORIGIN

BOTTELARY, STELLENBOSCH

SOIL

GLENROSA, WESTLEIGH, KROONSTAD

TRELLISING

TRELLISED

AGE OF VINES

17 - 25 YEARS OLD

YIELD

6 TONS PER HECTARE

CLIMATE

A VERY DRY AND MILD WINTER LED TO A SMALL CROP AND GRADUAL RIPENING. TINY BERRIES ALLOWED THE PRODUCTION OF WINES WITH HIGHLY CONCENTRATED VARIETAL CHARACTER.

VINIFICATION

THE GRAPES WERE HARVESTED AT 25.5 °B, THE JUICE SPENT 6 HOURS ON THE SKINS BEFORE INOCULATION. FERMENTATION TOOK PLACE AT 26 - 28°C FOR ABOUT 4 DAYS. PUMPED OVER 3 TIMES DAILY DURING ALCOHOLIC FERMENTATION. MALOLATIC FERMENTATION WAS COMPLETED IN TANKS. THE WINE MATURED IN FRENCH AND AMERICAN OAK.

TASTING NOTES

THIS WINE IS A TYPICAL EXAMPLE OF A MODERN SHIRAZ, SHOWING MOCHA, WOOD SMOKE AND MULBERRIES ON THE NOSE. THIS IS FOLLOWED BY BOLD LAYERS OF RIPE FRUIT AND SMOKED BEEF ON THE PALATE. THE WINE HAS AN AGEING POTENTIAL OF 3 YEARS.

ANALYSIS

ALC:13.99

PH:3.61

RS:2.1

TA:5.5