



ROCKFIELD

SOUTH AFRICA

ROCKFIELD SHIRAZ

Vintage: 2009

Blend

Cultivars: 100% Shiraz

Vineyards

Area: Breedekloof area/Western Cape

Vines per hectare: 2890 vines/ha

Irrigation: Yes

Age of vines: 10 years

Rootstock: R99

Soil types: Stoney & sandy

Weather

Cold winters with an average of 500ml of rain per year.

Summers are dry but afternoon winds cool down the vines.

Harvesting

Harvested mid-march. Yields per hectare: 10tons per hectare.

Cellar

Balling: 24°B – 25.5°B

Cold mashing: 12 hours

Fermentation method: Fermented at 28°C

Slightly wooded.

Wine

Colour: Dark red

Bouquet: Spicy pepper with stewed plums. Soft but firm tannins.

Taste: Black fruit flavours. Medium-bodied, well balanced. A touch of wood.

Serving suggestion: Excellent with steak & red meats.



Official Analysis Laboratory Report

Alcohol Vol%	13.23
Residual Sugar g/l	3.0
Volatile acidity g/	0.46
pH 3.38	3.68