

RADFORD DALE

BRAND	Radford Dale	
VARIETAL	Shiraz / Merlot	
VINTAGE	2006	
APPELLATION	Stellenbosch, South Africa	
ANALYSIS	alcohol	15% vol.
	total acidity	4.8 g/l
	pH	3.7
	residual sugar	1.8 g/l
PRODUCTION	600 (12 x 750ml.) cases	



Barossa born Ben Radford and Burgundian raised Alex Dale form a wonderfully unique partnership. Modern winemaking and traditional values combine to create one of the finest and rarest gems of the Cape of Good Hope

VINEYARDS & HARVEST

The two vineyards which are dedicated to this wine are located in two locations on the ocean-side of Stellenbosch, on the Helderberg Mountain and in Devon Valley respectively. These are relatively young vines, new clones, planted to high density within the last 15 years and are cropped to low yields of about 40 hl / ha.

2006 was a really wonderful growing season, from an excellent flowering to the extended ripening period over the “Indian Summer” experienced in 2006. There was plenty of rainfall during the season, accompanied by cooler than usual evenings, which allowed the grapes to grow and ripen in almost ideal conditions. We are never short of sun, so the balance was ensured. Bunch and grape sizes were relatively small and free of rot.

VINIFICATION

All hand-picked grapes, hand-sorted over a conveyor-belt sorting table. There was no rot and almost nothing was discarded from the sorting table. Both varieties were picked at the same time and co-fermented in the same tank, so as to give total integration to the blend from the start. Malolactic fermentation was carried-out in barrel, where the wine remained un racked and unfiltered for 15 months until assembled in tank and settled for 2 months before bottling, unfiltered

BARRELS

In small French (95%) and American (5%) barrels, 40% new, the balance in 2nd, 3rd and 4th fill barrels. Micro-oxygenated in barrel prior and subsequent to Malo.

WINEMAKER'S COMMENTS

With this wine aim to combine the spicy, gutsy temperament and structure of Shiraz with the velvet texture and classic red fruits of Merlot. The seamless blending of these grapes has resulted in a wine showing all the great attributes of its parents, while developing a personality of its own. Perhaps the most seductive aspect being its combination of restraint and exuberance. Ripe tannins and a mineral length forming the backbone to the fleshy ripeness of the abundant fruit.