

# RADFORD DALE

<b>VARIETAL</b>	Shiraz	
<b>VINTAGE</b>	2009	
<b>APPELLATION</b>	Stellenbosch, South Africa	
<b>ANALYSIS</b>	alcohol	14 % by vol.
	total acidity	5.4g/l
	pH	3.6
	residual sugar	2.2 g/l
<b>PRODUCTION</b>	<b>2500</b> (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 larger parcel is located on the property where we are located on the Helderberg Mountain, overlooking False Bay. Various aspects following contours of the slopes, generally in a South and South-Westerly direction. Cool ocean breezes make this spot one of the best in the area. The smaller parcel is on our neighbour's vineyard on a South-east-facing slope. The soils are predominantly decomposed granite with some clay content.

2009 was a really wonderful vintage and not least for the early ripening reds like Shiraz, from an excellent flowering to the cooler than usual summer evenings and the resultant extended ripening season. There was plenty of rainfall during the season too, which allowed the grapes to grow and ripen in almost ideal conditions. We are in any case never short of sun, but when we have cool evenings and retain acidity in the grapes better balance is ensured than in the very hot vintages. Bunch and grape sizes were relatively small and free of rot and the grapes tasted wonderfully. Yields came in at +/- 35 HL / ha.

## VINIFICATION

All hand-picked grapes, into 15kg lug bins before 11am, hand-selected over sorting table eliminating any impurities or over-ripe raisins. We are careful to not over-extract structure, but prefer to work on integrated tannins and overall balance. Natural fermentation with no addition of yeast. Left on skins for over a week after fermentation before racking into barrels. Micro-oxygenation carried-out in barrel to enhance suppleness of tannins, deeper colour and further fruit intensity. Malolactic fermentation in barrel. Pressed juice kept separate to free run. Barrel matured for about 16 months, then assembled into one tank, which was settled in our cold cellar for almost 2 months. No fining and bottled without filtration.

## BARRELS

In small French (97%) and American (3%) barrels, the latter only being used for the pressings. About ¼ - new, the rest 2<sup>nd</sup>, 3<sup>rd</sup> and 4<sup>th</sup> fill. Micro-oxygenated in barrel prior and subsequent to Malo.

## WINEMAKER'S COMMENTS

Our objective is to achieve the best of both worlds (i.e. Northern & Southern Hemisphere characteristics) : classic, spicy, peppery Shiraz , with layers of firm, ripe tannins, fresh acidity and persistent minerality –woven into dense, juicy fruit –but dry and refreshing. Our challenge each vintage is to accomplish balance; not easy in our sunny climate. This Shiraz has power and restraint, backbone and fruit. A combination of attributes representing what the Cape has the potential to do best, with the varietal many people believe to be the most well-suited to this Region.