

## SHIRAZ/ MOURVÈDRE/ VIOGNIER 2009

### **Wine of Origin:**

Western Cape

### **Viticulture:**

This blend consists of selected grapes from 80% Shiraz vineyards from the Stellenbosch region, 15% Mourvèdre and 5% Viognier originated from the Western Cape. Coming from strong Hutton-Clovelly soils, the Stellenbosch Shiraz added a spicy, minty complexity and elegance to this red blend. Selected Mourvèdre and Viognier grapes were separately harvested, vinified and blended with the Shiraz before ageing in the wood.

### **Vinification:**

The grapes were harvested between 24 – 25° Balling from different blocks. After crushing, the grapes were cold macerated for three days before fermentation started. A combination of pump-overs and punch-downs followed to ensure optimum colour and flavour extraction from the skins. The wine matured for 12 months in third and fourth fill French oak barrels before racking.

### **Winemaker's Tasting Notes:**

A rich, spicy blend combining blackberry and minty cool region flavours. Well-integrated French oak supports elements of mulberry and rosemary on the palate providing a long, velvety finish.

### **Wine Analysis:**

Alc.: 14.5 vol% RS: 2.8 g/l TA: 6.0 g/l pH: 3.60

