

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

