SECKFORD AGENCIES

SHIRAZ / CINSAUT / MOURVÈDRE, FORGE MILL

Vintage 2022

FORGE MILL



Unwooded and easy-drinking, this light red wine from Forge Mill is perfect for everyday enjoyment.

TASTING NOTE

Swartland Mourvèdre blends well with Shiraz and offers bright fruit and hints of spice, while the Cinsaut give the blend some soft tannins and upfront red berry fruit. These soft round tannins carry through on the palate with a well balanced acid.

VINIFICATION DETAILS

The Shiraz was harvested in late February and was fermented in stainless steel tanks for 9 days at 24 degrees celsius. After fermentation the wine was pressed, and malolactic fermentation takes place in stainless steel, after which the wine is racked and sulphured. The Cinsaut is from bush vines and harvested early March. Also fermented in stainless steel tanks at 25 degrees celsius for 6 days. Due to the bigger berry size and soft skin, fewer pump overs are done and thus a lighter style of wine is produced. The Mourvèdre was only harvested late March and fermented in stainless steel for 9 to 10 days at 24 degrees celsius. After fermentation the wine was pressed, and malolactic fermentation was completed.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	3.1

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
J Theron	Bentonite	Screw top	Western Cape	Yes