



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 gives expressive black 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	2.7
pH	Acidity
3.56	5.3

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Fining Agent



Closure

Screw top



Region

Western Cape



Vegan

No