

SHIRAZ / CINSAUT / MOURVÈDRE, FORGE MILL

Vintage

2019



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

### TASTING NOTE

A lustrous red in the glass, this blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through onto a juicy, well-structured palate with a smooth finish. A blend of 56% Shiraz, 39% Cinsaut, 5% Mourvèdre.

### VINIFICATION DETAILS

Harvested at 25-26° Balling, grapes were inoculated with selected yeasts before fermentation took place at approximately 24-26°C. Regular pumpovers were performed daily and the wine was pressed at above 2° Balling – only free run juice was used. After malolactic fermentation the different cultivars were blended according to taste.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	5.0
pH	Acidity
3.45	5.3

### ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Alecia Boshoff



Fining Agent

Gelatine



Closure

Screw top



Region

Western Cape



Vegan

No