SECKFORD AGENCIES

SHIRAZ / CINSAUT / MOURVÈDRE, FORGE MILL

Vintage 2017

FORGE MILL



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 53% Shiraz, 40% Cinsaut, 7% Mourvèdre.

VINIFICATION DETAILS

Harvested at 24-25˚ 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	4.9
pH	**Acidity**
3.66	5.9

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Red Blend	Yes	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
A. Boshoff /J. Theron	Gelatine	Screw top	Western Cape	No