



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

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

A. Boshoff / J. Theron



Fining Agent

Gelatine



Closure

Screw top



Region

Western Cape



Vegan

No