



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