



The Mediterranean varietals typical to the regions of Southern France has inspired this blend made from vineyards in the Tulbagh Valley.

TASTING NOTE

Intense in colour, with aromas of dark fruit, spice and earthy notes. The palate is complex, with fruit beautifully backed up by finely-integrated oak. The full body and juicy tannins give way to a lengthy, elegant finish. A blend of 59% Syrah, 25% Carignan, 12% Grenache and 4% Mourvèdre,

VINIFICATION DETAILS

The grapes were harvested early morning before being de-stemmed and berry sorted. The Grenache was cold macerated for at least 48 hours before fermentation was allowed to start naturally, while the Syrah, Mourvèdre and Carignan were inoculated with yeast after which a combination of punch downs and pump-overs were applied until fermentation was complete. The Syrah and Mourvèdre were given an extra two weeks on the skins. The wines were then pressed to barrel, separating the high quality free run from the harsher pressings, and aged separately in a blend of 225L, 300L and 500L barrels for 10 months. The best barrels were then selected to be used as the blending components; after blending the final wine was returned to barrel for another 12 months to allow for perfect integration. The wine was bottled unfined and unfiltered.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	4.0
pH	Acidity
3.62	6.0

ATTRIBUTES


Origin

South Africa


Variety

Red Blend


Malolactic Fermentation

Yes


Bottle Size

75cl


Vegetarian

Blank


Winemaker

Niel Russouw


Fining Agent

Closure

Cork


Region

Tulbagh


Vegan

Blank