

RED BLEND

ORIGIN

Swartland

60% Shiraz

30% Cabernet Sauvignon

10% Grenache Noir

VINEYARD & WINEMAKING

These are trellise vineyards and grow on shale and quartz soil with a bit of red oak leaves. Vineyards were planted between 1993 and 2000. The Vineyards are meticulously farmed and yields are managed down to below 8 tons. Grapes are machine harvested and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolatic Fermentation is completed in tanks and the wine is matured for 8 months, using French and American Oak.

ANALYSIS

Alcohol	-	14,5%
PH	-	3,54
Total Acid	-	5,50g/L
RS	-	2,50

TASTING NOTES

Full body deep ruby in colour, soft tannins, and blackberry flavours that linger on the finish.

PAIRING

To be enjoyed with stews, peri-peri, chicken and cold winter nights.

SERVING

Serve between 16-20 C for best results.

Can be stored for up to 5 years under the right conditions.

