

Grand Vin Stellenbosch Shiraz / Mourvedre 2016



Percentage blend	Shiraz 80 Mourvedre 20
Appellation	Stellenbosch
Trellis system	3 Wire
Irrigation	Yes
Soil	Hutton, Clay & light stone
Climate	Coastal

Harvest Information

Date	Middle March
Type	Handpicked
Yield	6-7 ton/ha

Winemakers

Crushing/Destemming	Natalee Botha
Tanks (type)	Gentle Destalking
Pre-fermentation maceration	Stainless Steel
Yeast Strain	3 days @ 10°C. Standard (2 x pumpovers)
Malolactic (y/n)	maceration at <30°C until dry
Lees contact / battonage	Oenoferm Rouge
Method of oak maturation	Yes in barrel
Fining	No
Filtration	12 months in first and second fill French oak
Stabilisation	Bentonite
	Kieselguhr
	Cold at -4°C

Tasting notes from winemaker

Deep, vibrant ruby coloured. Pungent spice and fruit on nose, coupled with subtle toasty vanilla oak complimenting the blackcurrant/raspberry aromas. Medium bodied palate with easy tannin structure and length.

Suitable for Vegetarians and Vegans
Contains no GM ingredients



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WINE