

MOUNT ROZIER

SHIRAZ

2020

BLEND 100% Shiraz

ORIGIN W.O. Western Cape

TECHNICAL Grapes were harvested early mornings by hand before being sorted and destemmed at the cellar. Whole berries were cold soaked for 3 days before the cooling was turned off and inoculation began. Tanks fermented for 12 days at 23 – 27 degrees Celsius in stainless steel fermentation tanks. During the fermentation process, pump overs were done twice a day to ensure delicate tannins and colour extraction. After fermentation the tanks were lightly pressed. 40% of the final blend was matured with staves for 4 months before it was blended for bottling.

TASTING Intense dark colored wine with opulent cherries, blackcurrant and hints of cinnamon and nutmeg oak spices. Medium bodied wine with a fruity palate and a medium long finish with lush tannins.

WINE ANALYSIS

Alcohol:	13.5 %
Total Acidity:	5.62 g/l
pH:	3.49
Residual Sugar:	3.73 g/l

VINEYARD

- 1.) Climate: Western Cape
- 2.) Aspect: North facing slopes
- 3.) Soil type: Medium potential well drained deep sandy soils with river rocks.
- 4.) Irrigation: Drip Irrigation
- 5.) Trellis system: Extended 7 Strand Perold

