



BLEND COMPOSITION

ORIGIN

TECHNICAL NOTES

TASTING NOTES

WINE ANALYSIS

VINEYARD

HUNTSMAN

Shiraz/Mourvedre/Grenache 2019

54% Shiraz, 20% Mourvedre, 20% Grenache, 6% Viognier

W.O. Stellenbosch

The red grapes were handpicked in the morning and stored overnight in the cold room. 70% of the Shiraz and all the Mourvedre underwent traditional fermentation where it was subsequently hand sorted and destemmed before inoculated and fermented. The Shiraz and Mourvedre fermentations took about 15 days to complete at 20 – 25°C in automated rotational tanks which submerge the skins using a very gentle action (ensuring soft tannins). The Mourvedre was racked off the skins at 8° balling and underwent the latter stage of fermentation in 500L barrels. The remaining 30% of Shiraz was subjected to a carbonic fermentation. Malolactic fermentation of both red varieties took place in barrels and the wine was left to mature for a further 12 months before being blended. The 2020 Viognier was vinified separately and added to the blend which was then fined, stabilized, and filtered in preparation for bottling. This wine is vegan friendly.

Beautiful dark ruby red colour. Expressive aromatics of violets, redcurrant and cherries with hints of white pepper and liquorice. Juicy layers of red and dark berries come through on the palate, with an elegant soft powdery tannic structure. Drink now and until 2024.

Alcohol: 13.74 %
Total Acidity: 5.62

pH: 3.51
Residual Sugar: 3,41 g/l

Climate

Coastal

Aspect

South facing slopes

Soil type

Tukulu Decomposed Granite

Planting date

1999

HA planted

5.56 ha

Average tonnage

7 tons/ha

Irrigation

Drip irrigation

Trellis system

Extended Perold, 7 Strand

Harvest dates

February and March 2019