



## BLEND COMPOSITION

## ORIGIN

## TECHNICAL NOTES

## TASTING NOTES

## WINE ANALYSIS

## VINEYARD

# HUNTSMAN

## Shiraz/Mourvedre/Grenache 2021

73% Shiraz, 17% Mourvedre, 10% Grenache

W.O. Stellenbosch

The grapes were handpicked. 70% of the Shiraz and 100% of the Mourvedre and Grenache underwent traditional fermentations where grapes were hand sorted and destemmed before being inoculated and fermented. The traditional 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). 30% of the Shiraz was subjected to a carbonic fermentation method producing a completely different flavour profile adding complexity to the eventual blend. Malolactic fermentation of all varieties took place in large format barrels and the wine was left to mature for a further 12 months before being blended, fined and filtered. This wine is vegan friendly.

Expressive aromatics of violets, raspberry, and candy floss with hints of cinnamon spice. Juicy layers of red and dark berries break through on the palate accompanied by soft powdery tannins. An unintrusive, easy drinking Summer red that is to be seriously enjoyed but not taken too seriously – cool down slightly for the ultimate Summer braai/barbeque red. Drink now and until 2026.

Alcohol: 13.5 %  
Total Acidity: 5.46

pH: 3.57  
Residual Sugar: 3,27 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 2021