



SHIRAZ MOURVÈDRE VIOGNIER 2020



WINEMAKER'S NOTES

WINEMAKER: CRAIG M^CNAUGHT

The Shiraz (62%) and Viognier (2%) grapes were co-fermented with 30% whole cluster, carbonic macerated grapes to freshen up and give additional spice and fragrance to the wine. The Mourvèdre (36%) was picked very ripe to allow soft, round tannins to be extracted during fermentation in stainless steel.

After fermentation, the two components were taken to 15% new French Oak barriques for natural malolactic fermentation and maturation, where the wine spent 24 months before a light filtration and bottling.

TASTING NOTES

Black and white pepper with muted red fruit and allspice on the nose. There is a finely balanced structure and subtle interplay between the acidity and ripe tannins. Delicate plushness in the long, dry finish with just a hint of oak.

ANALYSIS

Alcohol:	13.74 %
Sugar:	3.3 g/l
Acidity:	6.1 g/l
pH:	3.58