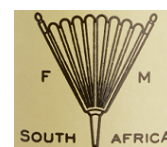


# SHIRAZ / CINSAUT / MOURVÈDRE, FORGE MILL

Vintage

2017



FORGE MILL



Unwooded and easy-drinking, this light red wine from Forge Mill is perfect for everyday enjoyment.

## TASTING NOTE

A lustrous red in the glass, this blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through onto a juicy, well-structured palate with a smooth finish. A blend of 53% Shiraz, 40% Cinsaut, 7% Mourvèdre.

## VINIFICATION DETAILS

Harvested at 24-25° Balling, grapes were inoculated with selected yeasts before fermentation took place at approximately 24-26°C. Regular pumpovers were performed daily and the wine was pressed at above 2° Balling – only free run juice was used. After malolactic fermentation the different cultivars were blended according to taste.

## TECHNICAL ANALYSIS

Alcohol

Residual sugar

14.1

4.9

pH

Acidity

3.66

5.9

## ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

A. Boshoff / J. Theron



Fining Agent

Gelatine



Closure

Screw top



Region

Western Cape



Vegan

No