



Essay Shiraz Cinsault Mourvèdre Viognier 2010

Wine of Origin Western Cape

Blend: Shiraz 87%, Cinsault 6%, Mourvèdre 6%, Viognier 1%

Grape source: Several premium vineyards in the Western Cape region of South Africa

Wine analysis: Alc 14.0% • RS 3.38g/l • TA 5.6 g/l • pH 3.49

Winemaking techniques:

Grapes from several premium vineyards. The grapes were fermented over 7 days in stainless steel tanks. The shiraz portion was lightly wooded for softer mouth-feel. The wine was made in a fruit-forward, soft style. Cinsault was added for additional red berry fruit flavours, and Mourvèdre brings texture and spice. A touch of Viognier was added to soften the tannins and for its floral aromas. The wine was fined and filtered before bottling.

Wine description & food pairing:

This is a medium-bodied red wine with an expressive nose and a soft, lush mouth-feel. The shiraz and cinsault combine to give ripe plum cherry fruit on the palate with a touch of pepper spice. Mourvèdre adds complexity with savoury and dark fruit aromas. The Viognier adds softness and intriguing floral notes.

This is a modern-styled Cape wine that will complement a wide range of foods. Excellent as a sipping red wine, it will also go well with Asian foods, modern fusion cuisine and Italian dishes.