



Wine of Origin

Western Cape

Grape Source

Several vineyards in the Agter-Paarl region, Grenache from Walker Bay

Varietal Blend

Syrah 72%
Cinsaut 14%
Mourvèdre 7%
Grenache 7%

Production

2000 x 12 x 750ml

Closure

Screw Cap

Analysis

Alc: 14.0%
RS: 3.2 g/l
TA: 5.4 g/l
pH: 3.52
Total Extract: 30.7 g/l

Syrah *Cinsaut Mourvèdre Grenache 2013*

Wine description

This is a medium-bodied red wine with an expressive nose and a soft, lush mouth-feel. The Shiraz and Cinsaut 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 Grenache softens the palate and adds intriguing floral notes. The overall wine shows depth and finesse. 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.

Vineyards

The Syrah, Cinsaut and Mourvèdre grapes for our ESSAY red blend come from un-irrigated vineyards grown on shale soils that give them distinctive flavour and texture. The vineyards are situated in the Agter-Paarl area and create a blend characteristic of the region. The Grenache portion was sourced from selected vineyards in the Walker Bay region.

Vinification details

Grapes were hand harvested at between 24 and 25° balling and fermented over 7 days in stainless steel tanks. All components were lightly wooded in older casks for softer mouth-feel. The wine was made in a delicate, but fruit-forward style. Cinsaut was added for additional red berry fruit flavours, and Mourvèdre adds more mouthfeel and spice. Grenache was added for its red fruit aromas, to soften the tannins and for its floral character. The wine was fined and filtered before bottling.

Vintage description

A cold winter in 2012 set the stage for a very good 2013 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.