

# MOUNT ROZIER

## MYRTLE MANOR

PINOTAGE 2021

The beautiful Mount Rozier homestead in Stellenbosch is named after Annie Rozier, a famous local flower merchant from the 19<sup>th</sup> Century.

**BLEND** 100% Pinotage

**ORIGIN** W.O. Western Cape

**TECHNICAL** The grapes are hand-picked in early February with the ripeness of 25 Balling. Each bunch is pre-chilled before being destemmed and berry sorted. The berries are not crushed but are fermented whole. This allows for a gradual extraction of tannins and colour, which promotes finesse, balance, and longevity. The berries are fermented in open-top fermenters, which provide easy access for the winemaker to assess and manipulate the fermentation. The wine is punched down (mixed) rigorously for 5 days and then basket pressed. Malolactic fermentation took place in stainless steel tanks and then 10% of the wine was aged in barrels for 5 months. Just before bottling the 2 components were blended and prepared for bottling.

**TASTING** Dark ruby red colour. Concentration of sweet red fruit like cherry, raspberry, strawberry, and red plums. Sweet wood spice with undertones of dark chocolate. This medium bodied wine evokes a sweet dark sensation on the palate with hints of red cherries and plums. It is well balanced with silky tannins and lingering flavors of sweet wood spice.

**WINE ANALYSIS**

Alcohol:	14 %
Total Acidity:	5.88 g/l
pH:	3.54
Residual Sugar:	3.22 g/l

**VINEYARD**

- 1.) Climate: Western Cape
- 2.) Aspect: South facing slopes
- 3.) Soil type: Tukulu, med-high decomposed granite
- 4.) Irrigation: Drip Irrigation
- 5.) Trellis system: Extended 7 Strand Perold

**STORY**

At the heart of Mount Rozier stands Myrtle Manor – the principal property on the farm, that once formed part of a legendary Myrtle Grove Estate. Myrtle Grove is credited with being home to the very first commercial plantings of Pinotage in the world, following Professor Perold’s cloning experiment in 1925, and subsequent committed work by CJ Theron his successor.

