

MOUNT ROZIER

THE FIRE PIT CABERNET SAUVIGNON 2021

BLEND COMPOSITION 100 % Cabernet Sauvignon

ORIGIN W.O. Western Cape

TECHNICAL NOTES The vineyard is planted on a Southeast-facing slopes and the roots burrow deep into well weathered granite soils in the Swartland. The grapes are harvested at 25°balling. Hand picking ensures that only the very best fruit enters the cellar. Upon arrival at the cellar the grapes are pre-chilled before processing. Once chilled they are gently destemmed, and the berries cold soaked for two days before fermentation can occur. Open fermenter tanks are filled with whole berries and it allows for a slow extraction of tannins and an intense fruit driven profile. Punch downs are done by hand to ensure delicate tannins in this wine. After fermentation, extended maceration on the skins is allowed for 2 weeks. Extended maceration allows the components to mesh and achieve greater harmony. Tanks were gently pressed, and the free run wine was racked into 5,000 L wooden barrels for 6 months to extract light notes of wood characters.

TASTING NOTES The wine displays a deep purple colour. It showcases black currants, blackberries and black cherries in the glass with hints of dark chocolate and sweet spice oak. It has a broad, succulent palate with plenty of vibrant black fruit. Full bodied well integrated tannins on the finish.

WINE ANALYSIS

Alcohol:	13.45 %
Total Acidity:	5.56 g/l
pH:	3.60
Residual Sugar:	2.87 g/l
Winemaker:	Leon Esterhuizen

This product is vegan friendly, as only bentonite is used in the fining process.

