

MOUNT ROZIER

The Stableyard

SHIRAZ 2022

BLEND 100 % Shiraz

ORIGIN W.O. Western Cape

TECHNICAL Grapes were harvested early mornings by hand before the bunches were destalked. Whole berries were cold soaked for 4 days before it was inoculated. Tanks fermented for 13 days at 20 – 25 degrees Celsius in stainless steel fermentation tanks. During the fermentation process pump overs were done twice a day to ensure delicate tannins. Tanks were lightly pressed after fermentation and the wine was raked into old barrels. Malolactic fermentation was also completed in barrels. The wine was matured for 6 months in barrels before raked for bottling.

TASTING Intense ruby-purple colour. Layers of red and black fruit with black pepper, herbs, and violet notes. Medium well-rounded bodied wine with an intense fruity palate and a medium long finish with lush velvety ripe tannins.

WINE ANALYSIS

Alcohol:	14.20 %
Total Acidity:	5.75 g/l
pH:	3.66
Residual Sugar:	4.39 g/l

VINEYARD

- 1.) Climate: Warm Swartland
- 2.) Aspect: North facing slopes
- 3.) Soil type: Tukul, med-high decomposed granite sandy loam soils.
- 4.) Irrigation: Dry land – Bush Vines

