



SHIRAZ MOURVÈDRE VIOGNIER 2021

WINEMAKER'S NOTES

WINEMAKER: CRAIG MCNAUGHT

The Shiraz (52%) and Viognier (2%) grapes were co-fermented with 35% whole clusters to freshen up and give additional spice and fragrance to the wine. The Mourvèdre (46%) was picked a week later to allow ripe, round tannins to be extracted during fermentation.

After fermentation, the two components were taken to 30% new French Oak barriques for natural malolactic fermentation and maturation, where the wine spent 24 months before a light filtration and bottling.

TASTING NOTES

An expressive bouquet of black peppercorn, wild fennel and fragrant fynbos, layered with gentle floral notes and savoury charm. Thirty percent new oak adds layers of sweet spice and texture, lending depth and refinement.

The palate is rich and structured, finding balance between fresh acidity and fine-grained tannins. Dark berry fruit and savoury spice unfold across the mid-palate, while the time in oak contributes complexity and length. The finish is persistent and elegant, with lingering notes of pepper, dried herbs and garrigue.

ANALYSIS

Alcohol:	14.36%
Sugar:	2.4 g/l
Acidity:	5.8 g/l
pH:	3.47

