

EIGHT FEET



Red Blend

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| Vintage | 2019 |
| Composition | Shiraz 67%, Grenache 17%, Carignan 11%, Mourvedré 5% |
| Vineyard | Shiraz is trellised, Grenache, Mourvedré and Carignan is all high density planted bushvine |
| Vine age | Between 7 -18 years |
| Yield | 3 - 6 tons/ ha |

Vinification and Cellar notes

All the different components are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5°C. A large percentage (85%) of the Shiraz is then crushed and destemmed, whilst the remaining 15% is fermented as whole cluster. Of the Grenache, Mourvedré and Carignan, 30% is fermented as whole cluster whilst the balance is destemmed and crushed. This is followed by a three day cold soak at 9 °C, covered with a CO₂ blanket. Fermentation takes place in open fermenters. All the grapes ferment spontaneously and separately. Extraction is obtained by two – three punch - downs per day. After fermentation is complete, the wine is left on the skins for another seven days. The Shiraz is then pressed to 20% new Allier French oak barrels, and the Grenache, Mourvedré and Carignan is pressed to third and fourth fill French oak barrels, which vary from 300 L to 500 L. The pressed section is kept separate. Malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wines spends a total of 16 months in the barrel before it is blended and bottled.

Tasting notes and food pairings

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| Colour | Intense ruby colour |
| Nose | Aromas of red and black fruit, fynbos and spice. |
| Palate | Medium full bodied, concentrated fruit and good structure. |
| Food | Grilled and roast beef, stew, mildly spicy foods and game Aromas of red and black fruit, fynbos and spice. Medium full bodied, concentrated fruit and good structure. Matured for 18 months in 15 % new French oak barrels. |



ALCOHOL 14,41 %

RS 3.8 g/L

pH 3.67

TA 5.5g/L

TOTAL SO2 53 mg/L

