

# EIGHT FEET



## Red Blend

<b>Vintage</b>	2021
<b>Composition</b>	Syrah 38%, Grenache 30%, Mourvedré 26%, Carignan 6%.
<b>Vineyard</b>	Shiraz is trellised, Grenache, Mourvedré and Carignan are all high density planted bushvines
<b>Vine age</b>	Between 9 -20 years
<b>Yield</b>	4- 7 tons/ ha

### Vinification and Cellar notes

*All the different components are handpicked in the early morning hours and then cooled overnight in a temperature - controlled room at 5°C. A large percentage (85%) of the Syrah 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 CO<sub>2</sub> blanket.*

*Fermentation takes place in open fermenters. All the grapes ferment spontaneously and separately. Extraction is obtained by two punch - downs per day. After fermentation is complete, the wine is left on the skins for another seven days. The Syrah, Grenache, Mourvedré and Carignan is pressed to neutral French oak barrels, which vary from 300 L to 500 L. The pressed section is kept separat. Malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wine spends a total of 9 months in the barrel before it is blended and bottled.*

### Tasting notes and food pairings

<b>Colour</b>	Intense ruby colour
<b>Nose</b>	Red Berries and black fruit, fynbos and spice.
<b>Palate</b>	Medium full bodied, concentrated fruit and good structure.



ALCOHOL 14,29 %	RS 2.8 g/L	pH 3.62	TA 4.8g/L	TOTAL SO2 40 mg/L
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