

# Red Note

2024

54% Shiraz / 35% Pinotage / 11% Cinsault

## TASTING NOTE

Harmonious elements of ripe plum, cherry, red- and black berries with a dark chocolate undertone. Subtle spiciness leads to a concentrated smooth wine with off-dry, fruity flavours.

## SERVE WITH

Hamburgers, pizza, or hard cheeses.

## APPEARANCE

Dark ruby red.

## ANALYSIS

Alc:	14.5 % vol	TA:	5.67 g/L
RS:	6.5 g/L	pH:	3.50

## WINEMAKER

Lizanne Jordaan

## ORIGIN

Western Cape

## TERROIR / SOIL

Trellised vines aged between 12 and 15-years-old are planted on a combination of sandy loam and clay soils from the Swartland and Breede River valleys. Moderately warm to hot climate results in this rich, ripe style of wine.

## WINEMAKING

The grapes were machine harvest, destemmed, and crushed to stainless-steel fermentation tanks. Fermentation was completed after 8 -14 days. Malolactic fermentation took place in stainless steel with 19 mm oak staves. The wine matured for 16 months, resulting in a balanced, off-dry wine with rich complexity.



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AWARDS

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