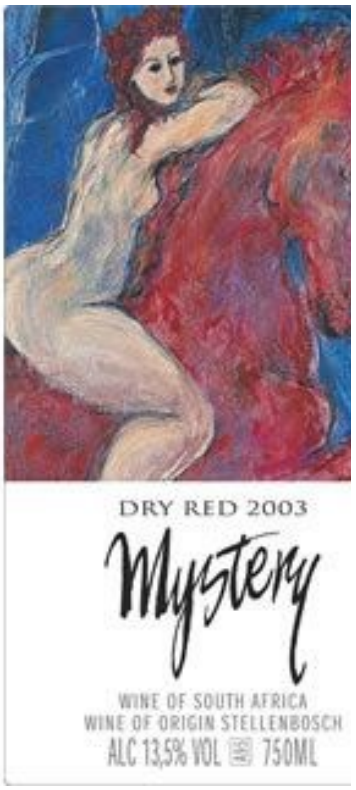
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Mystery Dry Red 2003

Ruby coloured with a cerise rim. A nose of ripe black cherries, with layers of spice and black pepper. An easy drinking wine with firm tannins and a lingering finish of cherry fruit flavours.

Serve at 19Â°C. An everyday social red wine that can be enjoyed with Spaghetti Bolognaise or any other Napoletana based pastas. Also enjoyed with Proscuitto ham, black mushroom pasta, smoked aubergine and pizza.



variety : Merlot | 54% Merlot, 35% Cabernet Sauvignon, 11% Shiraz
winery : Mystery Wines
winemaker :
wine of origin : Coastal
analysis : **alc :** 14.20 % vol **rs :** 2.6 g/l **pH :** 3.67 **ta :** 6.0 g/l **so2 :** 102 mg/l **fso2 :** 35 mg/l
type : Red **wooded**
pack : Bottle

ageing : Drinking well now, but will benefit from two to three yearsâ€™ bottle maturation.

in the vineyard : Area: Stellenbosch
Soil Type: Decomposed Malmesbury Shale
Age of vines: Â± 10 â€“ 15 Years
Trellising: Bushvines â€“ Double Cordon
Vine Density: Various
Irrigation: Yes â€“ drip irrigation / overhead when needed

about the harvest: Picking date: Late February / March 2003
Grape Sugar: 22 â€“ 25Â°B
Acidity: 3,5pH at picking

in the cellar : The grapes were fermented on the skins in open stainless steel tanks at 28Â°C. Pumping over was carried out three times daily. After ageing, the wine was blended and made ready for bottling. The concept of â€˜minimal handlingâ€™ was adopted; ensuring that the wine remained packed with fruit flavours, and is as natural as intended.
Wood ageing: 15 Months in second and third fill 225 l French Oak Barrels
Total production: 500 Cases (12 x 750ml)