

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 19°C. An everyday social red wine that can be enjoyed with Spaghetti Bolognese or any other Neapolitan based pastas. Also enjoyed with Prosciutto 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 years' bottle maturation.

in the vineyard : Area: Stellenbosch

Soil Type: Decomposed Malmesbury Shale

Age of vines: 10 - 15 Years

Trellising: Bushvines - Double Cordon

Vine Density: Various

Irrigation: Yes - drip irrigation / overhead when needed

about the harvest: Picking date: Late February / March 2003

Grape Sugar: 22 - 25°B

Acidity: 3,5pH at picking

in the cellar : The grapes were fermented on the skins in open stainless steel tanks at 28°C. Pumping over was carried out three times daily. After ageing, the wine was blended and made ready for bottling. The concept of "minimal handling" 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)

