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# Bains Way Shiraz Mourvedre 2005

The Bain's Way Shiraz Mourvèdre 2005 is a quintessentially contemporary New World wine. It is versatile and unpretentious, yet sturdy, complex and satisfying.

The wine will especially complement meats like roast duck, lamb, venison, oxtail and other hearty stews, and tomato-based pastas.




**variety :** Shiraz | 65% Shiraz, 25% Mourvedre, 10% Cinsaut
**winery :**
**winemaker :** André Swanepoel
**wine of origin :** Wellington
**analysis :** **alc :** 14.5 % vol **rs :** 2.2 g/l **pH :** 3.48 **ta :** 5.9 g/l
**type :** Red **style :** Dry **body :** Medium **wooded**
**pack :** Bottle

Named after the famous master road builder Andrew Bain who created the gateway to the north through Bainskloof Mountains.

**in the vineyard :** The grapes are grown using tender and meticulous viticultural practises that ensure the grapes bask in optimum sunlight throughout the ripening season, facilitating the full realisation of the grapes' potential for aroma development.

The Wellington ward is acknowledged as one of South Africa's up and coming areas of origin as the country explores and communicates its fascinating diversity of soils and locations and its ever-more intriguing regionality.

Wellington terroir stretches west of the renowned Paarl appellation towards the Swartland's wheatfields – the latter being another promising new kid on South Africa's block of wine-growing regions. Warm days during ripening and harvesting precede cool nights ('generally cooler than at the coast some 60km away' – ASPECT by Wines of South Africa) and medium potential soils derived from granite and Table Mountain sandstone ensure our vineyards are naturally balanced.

"The ward of Wellington has shed its Sleep Hollow image with some promising wines....Recognised for Shiraz and gutsy red blends generally." - The John Platter South African Wine Guide 2004

**Shiraz:** Grown in Wellington. South-facing slopes ensure cooler night temperatures and relative warmer days. Medium to high potential soil.
**Mourvèdre:** Grown in Wellington. Very low yields. West-facing slopes. Low to medium potential soil.
**Cinsaut:** Grown in Wellington. Very low yields. No incline. Good colour extraction because of low yields.

**about the harvest:** They were picked at optimum maturity.

**in the cellar :** Fermented dry on the skins at 28°C and thereafter the free-run portion was placed in second and third-fill oak barrels for 9 to 12 months. The wine was blended after 6 months and then returned to the barrels for further maturation to ensure a homogeneous final blend.

The final blend shows intense colour which is attributed to unhurried ripening and consequently, the slow formation of colour pigment in the grapes' skins. The Shiraz component contributes the blend's structure as well as offers varietally authentic spicy notes and ripe blackberry flavours. The Mourvèdre adds nuances of sweet fruit and liquorice to the final result, while the Cinsaut contributes juiciness and balance. Delicate wood maturation completes the blend, adding mellow tannins and a round

mouthfeel.