

Anatu Family Blend 2008

A Mediterranean fruit driven wine. Grenache Noir leading the way characterised by wild forest berries. Shiraz and Mourvèdre adding some structure and 'darker' characteristics. A fresh, well integrated wine ideal with food.

Leg of lamb, steak, and Roast Garlic Chicken.

variety : Grenache | 52% Grenache Noir, 40% Shiraz, 8% Mourvèdre

winery :

winemaker : Micu Narunsky and Anina Guelpa

wine of origin : Swartland, Coastal

analysis : alc : 14.34 % vol rs : 3.16 g/l pH : 3.86 ta : 5.7 g/l

type : Red **style** : Dry

pack : Bottle **closure** : Cork

ageing : Now until 2015. Best served between 14-16 °C

in the vineyard : Grapes were harvested from the beautiful farm Bloemfontein in Malmesbury owned by André van Reenen. The gravelly decomposed shale soils allow Grenache and Shiraz to ripen as bush vines without irrigation. The climate is Mediterranean with wet winters and very hot, dry summers. At night, this area cools down due to the cool Atlantic sea breeze .

about the harvest: The grapes were hand harvested at optimal ripeness.

in the cellar : At the cellar, the grapes were cooled to 7° C, destemmed, hand sorted and then crushed into opened barrels and micro fermenters. During alcoholic fermentation daily punch downs were done by hand. Fermentation completed after 10 days and the skins were gently pressed. The free run and press juice were combined and the wine returned to barrels for malolactic fermentation. The wine was barrel matured for 20 months in 1/3 new oak (2/3 French and 1/3 American oak). After bottling, the wine was matured in bottle for another 12 months.

