

Boer & Brit The Field Marshal 2009

variety : Shiraz | 58% Shiraz, 23% Mourvèdre, 7% Carigan, 12% Tinta Amarela

winery : Boer and Brit Wines

winemaker : .

wine of origin : Tulbagh

analysis : **alc** : 14.5 % vol **rs** : 3.1 g/l **pH** : 3.4 **ta** : 6.1 g/l **va** : 0.69 g/l

type : Red

pack : Bottle **closure** : Cork

in the vineyard : Grapes originate from Tulbagh

about the harvest: Picked by hand in the early morning between 24° - 25.5° B, picking stops by 10:30.

in the cellar : Fermentation: Cold soaked for 36 hours from 5°C to 16°C. Fermented using combination of yeasts. Punch down 5 - 2 times daily during ferment with two pump overs. Pressed between 0 and 3 balling

Maturation: Pressed straight to barrel. Malolactic fermentation occurs naturally in barrel. Wine is racked between 1 to 2 times before bottling. Wine is fined using natural egg white. Aged for 20 months in French 2nd and 3rd fill barrels and a 10% new wood component