

Bovlei Vineyard Selection Shiraz Mourvèdre 2010 (Discontinued)

Delicious blend of varieties, Shiraz and Mourvèdre, is Full-bodied with a deep, red color, herb and spice aromas and flavors, soft tannins and a lingering after taste.

Serve with red meat dishes

variety : Shiraz | 60% Shiraz, 40% Mourvèdre

winery : Bovlei Cellar (Wellington Wines)

winemaker : Jacques Theron / Frank Meaker

wine of origin : Wellington

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.56 ta : 5.7 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : 5 years

in the cellar : After destalking and the addition of selected yeasts, the juice, together with the skins were allowed to ferment in closed combi stainless-steel tanks at controlled temperatures between 25° C and 28° C. During the process the juice was regularly run over the skins to optimise flavour and colour extraction. At 5° Balling, juice was drained from the skins and any juice remaining in the skins recovered with the use of a gentle tank press. After allowing for malolactic fermentation the wine was racked from the lees and transferred to 225l new French oak barrels for maturation.

