Bovlei Vineyard Selection Shiraz Mourvèdre 2010 (Discontinued)

Delicious blend of varietals, 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 5º 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.