

## Marvelous Red 2013

Lightly coloured in appearance, the nose is packed with aromas of roast plums, and spicy notes of cloves, cinnamon and white pepper. Sumptuous acidity leads onto a finely textured, complex palate well balanced by subtle chalky texture. A lifted, fresh note marks the pleasantly persistent finish.

**variety :** Shiraz | 42% Syrah, 41% Cinsaut, 7% Mourvedre, 6% Grenache, 4% Viognier

**winery :** Yardstick Wines

**winemaker :** Adam Mason

**wine of origin :** Western Cape

**analysis :** alc : 13.57 % vol   rs : 2.64 g/l   pH : 3.76   ta : 5.18 g/l   va : 0.90 g/l   so2 :  
26 mg/l   fso2 : 90 mg/l

**type :** Red   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 750ml   **closure :** Screwcap

THIS is what happens when 5 grape varieties, a chef, a winemaker and an entrepreneur collide.

**in the vineyard :** Selecting the correct sites for each variety played a critical role in determining the wine's character, and for the 2013 blend we have the following: Syrah from the Polkadraai ward of Stellenbosch, 40 year old bushvine Cinsaut from Darling, young bushvine Grenache Noir and Mourvedre from the Piekenierskloof, and Viognier from Stellenbosch.

**about the harvest:** Harvest of each block commenced as early as I dared in order to capture the natural acidity and freshness of every variety. With both vineyard selection and picking date essentially spoken for, the winemaking was really perfunctory, a matter of managing extraction of colour and tannins from the fermenting mash and ensuring the completion of fermentation without any incident.

**in the cellar :** Once dry, the wines were transferred to neutral oak barrels for maturation, where they remained for a period of 12 months before preparation for bottling commenced.

Blend: Syrah: 42% | Cinsaut: 41% | Mourvedre: 7% | Grenache: 6% | Viognier: 4%

