

## Grand Vin de Stellenbosch Shiraz Mourvèdre 2015

Deep, vibrant ruby coloured. Pungent spice and fruit on nose, coupled with subtle toasty vanilla oak complimenting the blackcurrant/raspberry aromas. Medium bodied palate with easy tannin structure and length.

Perfect with rich foods such as beef short ribs, pork shoulder, lamb, rabbit, pork sausage and veal.

**variety :** Shiraz | Shiraz - 80% Mourvèdre - 20%

**winery :** Origin Wine

**winemaker :** Seugnet Rossouw

**wine of origin :** Stellenbosch

**analysis :** alc : - % vol    rs : - g/l    pH : -

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

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

**ageing :** Consume within 2-5 years

**in the vineyard :** Trellis System: 3 Wire Irrigation: Yes Soil: Hutton, clay and light stone  
Climate: Coastal

**about the harvest:** Date: Middle March Type: Handpicked Yield: 6-7 ton/ha

**in the cellar :** Fermentation and Maturation