

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 | 80% Shiraz, 20% Mourvèdre

winery : Origin Wine

winemaker : Natalee Botha

wine of origin : Stellenbosch

analysis : alc : 14.5 % 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

