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The Drift Mary Le Bow Red

A warm rich deep ruby red in glass with a watery edge. Beautiful complex nose of blackcurrant, persimmon, cassis, mulberry fruits, buchu and juniper, which follow through to the palate. Layer upon layer of flavour reveals rich mulberry, cassis and mocha flavours. Pure elegance and sophistication.

Go Bold – a rich, full flavoured, classically styled Cabernet wine with unusual ageability. A big wine for a special occasion. Try with veal cutlet and pommery mustard sauce, or grilled sirloin on the bone with a bordelaise red wine reduction and classic roasted root veggies.



variety : Cabernet Sauvignon | Cabernet Sauvignon, Cabernet Franc and Shiraz
winery : The Drift Estate
winemaker : Bruce Jack
wine of origin : Western Cape
analysis : **alc :** 13.5 % vol **rs :** 2.1 g/l **pH :** 3.36 **ta :** 6.4 g/l
type : Red **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The Mary le Bow is a farm-designate red blend generally consisting of Cabernet and Shiraz, with seasoning pinch of Petit Verdot, Malbec or Merlot. This wine comes from the spectacular, top quality wine farm called Wildepaardeklood ("wild horse valley"), tucked into the mountains high above the rural hamlet of Ashton in the Western Cape hinterland. I have been involved with the farm since the re-planting program was undertaken by the Fraters in the 1990's. The wine is named after St Mary le Bow Church in the City of London—famous, of course, for the big Bow Bell. Many sources put Mary le Bow as the oldest place of Christian worship in England. Many of the Crusades officially left from St Mary le Bow, and of course the remains of the knights who fought and died in the Holy Land were interned in the crypts The Fraters' ancestors were some of the last people to be buried there, hence the connection. James asked me to make this wine to fulfil his father's (Kenneth Frater) vision of a wine that "...almost trembled with power, but never needed to flex its muscle to be enjoyed." That's a cool brief for a winemaker!

in the cellar : The Grapes were harvested from a selection of vineyards in Robertson and Overberg. Grapes were hand picked at optimal phenological ripeness, gently destemmed, cold soaked for 6-10 days and fermented with natural yeast. Daily punch downs during fermentation and 10-14 days post fermentation maceration. Basket pressed and aged in barrel, natural malolactic fermentation. Each individual barrel was tasted to assemble blends, before bottling after 25 months.