the belter

TASTING NOTES

VINTAGE: 2016
VARIETAL: 86% Shiraz, 10% Mourvèdre, 4% Grenache
ORIGIN OF GRAPES: Western Cape

VINTAGE NOTES

Vineyards planted in decomposed granite soils with Westerly facing Franschhoek-slopes, were identified in the Franschhoek-, Swartland- and Breede River areas to make this Mediterranean-style blend. Well-manicured and settled vines, yielding between 4 – 6 tonnes/ha.

WINEMAKING

Grapes were picked by hand. Fermentation took place in open top fermenters at 28°C with 4 punch downs daily. The wine was pressed gently up to 1.3 bar pressure after a short period on the skins. Malolactic fermentation took place in older 225l and 500l French oak barrels. All three varietals were matured separately in a barrel for a total maturation time of 15 months. All three varietals were vinified completely separately and then blended for bottling.

TASTING NOTE

This intriguing blend of Syrah, Mourvèdre and Grenache is silky soft on the palate with succulent tannins and notes of white pepper, red fruit, chocolate and cherry tobacco on the nose. This wine was matured in small French oak barrels for 15 months.

ANALYSIS

Alc 14.25 % | Residual Sugar 2.2 g/l | TA 5.9 g/l | pH 3.66

WINEMAKER

Wynand Grobler

23 Bosman Street Paarl 7646 South Africa | +27 82 451 8010
www.infinitywines.co.za | www.dekleinewijnkoop.co.za | Reg. No. 2012/120682/07 VAT No. 4100268806