

Louis 2019

The Mediterranean varieties typical to the regions of Southern France has inspired this blend made from vineyards grown in the Tulbagh Valley. Vibrant dark ruby colour. Aromas of warm spice with freshly crushed black and green peppercorns. Hints of dried aged meaty savouriness, lingering with subtle undertones of blue berry. Complex amalgamation of dark fruit and spice presents itself layer by layer with each enticing sip.

Well balanced with a moreish tannin structure.

VITICULTURAL DETAILS

Varietal	Syrah 76%, Mourvèdre 18%, Grenache 6%,
Soil Type	Ranges from alluvial sand to vertical shale
Harvest dates	1 March / 5 March / 20 Feb 2019
Balling	Syrah 25°B, Mourvèdre 23°B, Grenache 24°B,

VINIFICATION

The grapes were harvested early morning before being destemmed and berry sorted. The Grenache were cold macerated for 48 hours before the onset of natural fermentation. The Syrah, Mourvèdre and Grenache were inoculated with yeast after which a combination of punch downs and pump-overs were applied. The Syrah and Mourvèdre were allowed an extra 2 weeks on the skins after alcoholic fermentation. The wines were then pressed to barrel, separating the high-quality free run from the harsher pressings. The wines were aged separately in combination of 225L, 300L and 500L barrels for 10 months after which the best barrels were selected to be used as the blending components. After the wines were blended, it was returned to barrel for another 8 months to allow for perfect integration. The wine is bottled unfinned and unfiltered.

WINE ANALYSIS

Alcohol	13.43%
Residual Sugar	2.7g/l
pH	3.53
Total Acid	6.1g/l
Volatile Acidity	0.68
FSO ₂	25mg/l
TSO ₂	77mg/l
Production	1094 cases (6) bottled—natural cork closure

MATURATION

Drinking well now, but generous in structure to develop depth for another 5 years of optimal cellaring.

