



SWARTLAND WINERY LIMITED RELEASE CARIGNAN

Made from single vineyard vines growing in decomposed granite rock soils.

PRODUCT INFORMATION

VINTAGE	2018
VARIETALS	100% Carignan
ORIGIN	Wine of Origin Swartland

VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with daily pump overs to extract colour, aromas and to create even temperature distribution for more flavour and tannins. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and then 10% of the wine was aged in barrel. Total maturation time before bottling was 6 – 12 months.

WINEMAKER'S NOTE

A medium bodied wine with hints of liquorice and baking spice on the nose complemented by flavours of dried cranberry and raspberry. The palate is rich and smooth with lighter tannins yet a very balanced wine.

TECHNICAL ANALYSIS

Alc. 13.5% | RS 4.1 g/L | TA 5.5 g/L | pH 3.54

FOOD SUGGESTIONS

Richer poultry, roasted pork or a meaty brisket. Cured meats and rich cheeses.

CELLARING POTENTIAL

Ready for your enjoyment.

SERVING TEMPERATURE 16 - 17°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390701820	UNIT SIZE	750ML
CASE BARCODE	6002390701837	BOTTLES PER CASE	6

PAST AWARDS

Vintage 2015 - Michelangelo 2017 – Gold Medal
Vintage 2018 – Michelangelo Awards – Silver Medal