



SWARTLAND WINERY LIMITED RELEASE MOURVÈDRE

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

PRODUCT INFORMATION

VINTAGE	2017
VARIETALS	100% Mourvèdre
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 15% of the wine was aged in barrel. Total maturation time before bottling was 6 months.

WINEMAKER'S NOTE

This is a full-bodied wine with dark red fruit flavours, violets and herbaceous earthy undertones. Well-balanced wine with rounded tannin structure for aging.

TECHNICAL ANALYSIS

Alc. 14% | RS 3.8 g/L | TA 5.1 g/L | pH 3.56

FOOD SUGGESTIONS

Enjoy with meaty dishes with lots of umami like beef short ribs, pork shoulder, barbeque, lamb, pork sausage - perfected when using lavender, rosemary and thyme.

CELLARING POTENTIAL

Ready for your enjoyment and mature for another 5 years.

SERVING TEMPERATURE 15 - 17°C

PACKAGING INFORMATION

BOTTLE BARCODE	6002390101774	UNIT SIZE	750ML
CASE BARCODE	6002390120775	BOTTLES PER CASE	6