

EIGHT FEET



Red Blend

Vintage	2018
Composition	Shiraz 57% Grenache 17% Mourvedré 15% Carignan 11%
Vineyard	Shiraz is trellised, Grenache, Mourvedré and Carignan is all high density planted bushvine
Vine age	Between 6 -17 years
Yield	3 - 6 tons/ ha

Vinification and Cellar notes

All the different components are handpicked during the early morning hours and then cooled overnight in a temperature - controlled room at 5°C. A large percentage (85%) of the Shiraz is then crushed and destemmed, whilst the remaining 15% is fermented as whole cluster. Of the Grenache, Mourvedré and Carignan, 30% is fermented as whole cluster whilst the balance is destemmed and crushed. This is followed by a three day cold soak at 9 °C, covered with a CO₂ blanket. Fermentation takes place in open fermenters. All the grapes ferment spontaneously and separately. Extraction is obtained by two – three punch - downs per day. After fermentation is complete, the wine is left on the skins for another seven days. The Shiraz is then pressed to 20% new Allier French oak barrels, and the Grenache, Mourvedré and Carignan is pressed to third and fourth fill French oak barrels, which vary from 300 L to 500 L. The pressed section is kept separate. Malolactic fermentation is completed in the barrel. The wine is then racked from the lees and given a low dose of sulphur. The wines spends a total of 16 months in the barrel before it is blended and bottled.

Tasting notes and food pairings

Colour	Intense ruby colour
Nose	Aromas of red berries, dark fruit, black olive, fynbos and spice.
Palate	Medium full bodied, concentrated fruit and good structure.
Food	Grilled and roast beef, stew, mildly spicy foods and game



ALCOHOL 14,41 %

RS 2.7 g/L

pH 3.54

TA 5.6g/L

TOTAL SO2 73 mg/L