



Swartland wine of Origin

Eight Feet Red

Vintage:	2017
Composition:	Shiraz 55% Grenache 22% Mourvedré 18% Carignan 5%
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 14.4 %

RS 2.63 g/L

pH 3.51

TA 5.42g/L

TOTAL SO2 105 mg/L

