



# Essay Red 2023



*This finely-textured wine is composed of four varietals that, blended together, compose a whole that is great than the sum of its parts. Syrah forms the backbone with its dark fruit notes. Cinsault brings a perfumed softness. Grenache brings floral notes, and Mourvèdre adds complexity with spice aromas.*

#### WINE DESCRIPTION

*The Essay Red is an aromatic Syrah-driven blend. A touch of Cinsault, Grenache and Mourvèdre softens the palate, adding floral notes with a hint of spice.*

**COLOUR:** Ruby garnet.

**AROMA:** Ripe plum, vanilla, spice and violets.

**PALATE:** Plum, blueberries, dark cherry and anise

**BODY:** Rich, with a lush mouthfeel and gentle tannins.

#### TECHNICAL DETAILS

**VARIETAL:** 37% Syrah, 28% Cinsault, 27% Grenache, 8% Mourvèdre

**GRAPE SOURCE:** Cape Coast

**ALCOHOL:** 13.5%

**RESIDUAL SUGAR:** 3.8

**TOTAL ACIDITY:** 5.6

**PH:** 3.53

#### VINTAGE

*An early harvest meant healthy crops. The grapes had abundant aromatics, with the dry-farmed vineyards ensuring smaller berries and disease resistant vines.*

#### VINEYARDS

*Syrah, Cinsault and Mourvèdre grapes come from dry-farmed vineyards grown on shale soils in the Agter-Paarl region. The Grenache grows on the border of the Agter-Paarl and Swartland regions, on irrigated trellised vines.*

#### WINEMAKING

*Grapes were hand-harvested and fermented over a 7-day period in concrete vessels. All components were lightly oaked for 14 months in neutral casks for a softer mouth-feel. The wine was made in a delicate but fruit-forward style. Fining and filtration was done prior to bottling.*

#### SUSTAINABILITY & PRODUCTION

*Integrated Production of Wine (IPW) Certified.*

*This wine is vegan-friendly.*

**CLOSURE:** Screwcap

#### PREVIOUS VINTAGES

**2022:**

- Trophy, Discovery of the Show, South African Trophy Wine Show
- 95 pts, Decanter World Wine Awards