



Essay Red 2024



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: 35% Syrah, 33% Grenache, 16% Cinsault, 16% Mourvèdre

GRAPE SOURCE: Cape Coast

RESIDUAL SUGAR: 4.0

TOTAL ACIDITY: 5.1

PH: 3.61

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 11 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

