



Essay Red 2021



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: 40% Syrah, 27% Cinsault, 20% Grenache, 13% Mourvèdre

GRAPE SOURCE: Cape Coast

ALCOHOL: 13.5%

RESIDUAL SUGAR: 4.2

TOTAL ACIDITY: 5.2

PH: 3.54

VINTAGE

A dry and relatively short growing season resulted in optimal preservation of aromatics in the wines. Cool evenings encouraged moisture retention in the soils and gave concentrated colour to the skins.

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 stainless-steel tanks. All components were lightly wooded in older 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

BARCODE: EAN 6009801341217