



AMNESTY RED BLEND 2017

SYRAH 34%, GRENACHE 33%, MOURVÈDRE 33%



AVERAGE YIELD

Ave. 8-9 T/Ha

SOILS

Well drained loam and red sand mix on a broken hardpan layer.

VINIFICATION

The grapes were hand picked in the morning. The wine was fermented and aged in separate batches. The majority of the grapes were destemmed with +-10% of Syrah bunches left whole. All fermentations were natural in neutral open fermenters. Pump overs and punch downs were performed twice daily to daily during the end of the fermentation. The free run juice was racked off the pulp and after pressing the components were racked to old 300L French oak barrels in which it matured for 12 months. The wine was racked from barrel and blended two weeks prior to bottling -unfined, not cold stabilised and very lightly filtered.

VINEYARD

Syrah, Grenache, Mourvèdre from 10 year old trellised, irrigated vineyards, Spruitdrift area, Olifants River, West Coast, South Africa.

PHILOSOPHY

The blend aims to explore our idea of what simple red table wine making was and what it should be today to reflect the terroir of the Olifants River region in a fruity, dry, naturally made red wine.

THE WINE

The wine is light in colour and light bodied with a sweet nose of red summer berries, red fruits and spicy notes. The wine was made to be enjoyed at release, but should improve with age for up to 5 years after release. Amnesty is ideal to be enjoyed on its own in winter or slightly chilled during summer evenings and will go well if paired with charcuterie or breads and hard cheeses.

Alc	13.55 %
Residual Sugar	3.0g / Litre
Ph	3.67
Total Acidity	5.1g / Litre
Volatile Acidity	0.7g / Litre
Total Sulphites	87mg / Litre

Total production 7040 bottles (750 ml), sealed with Amorim Neutrocork technical closure. Bottling date: 18 June 2018