



AMNESTY RED BLEND 2014

SYRAH 78%, MOURVÈDRE 10%, GRENACHE 7%,
CARIGNAN 3%, VIOGNIER 2%



AVERAGE YIELD

Ave. 4-7 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 two separate batches. Some grapes were destemmed and others were left to ferment as whole bunches. All fermentations were natural in 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 wine components were racked to old 225L and 300L French oak barrels in which it matured for 13 months. The wine was racked from the barrels and blended two weeks before bottling it unfinned and very lightly filtered.

VINEYARD

Syrah, Grenache, Mourvèdre, Carignan, Viognier from trellised, irrigated vineyards, Spruitdrift area, Olifants River, West Coast, South Africa.

PHILOSOPHY

The blend aims to explore our idea of what red 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 and red fruits. 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	13.49 %
Residual Sugar	2.4g / Litre
Ph	3.71
Total Acidity	5.1g / Litre
Volatile Acidity	0.48g / Litre
Total Sulphites	69mg / Litre

Total production: 3422 bottles (750 ml), sealed with Stelvin closure. Bottling date: 29 July 2015