

THOKOZANI

Shiraz, Mourvèdre, Viognier

INFORMATION

Vintage	2017
Cultivar	85% Shiraz 14% Mourvèdre 1% Viognier
Origin	Wellington
Harvest Date	February 2017
Yield	6 ton/ha

VINIFICATION

The grapes were harvested in three separate batches and fermented individually. Pre-fermentation cold soaking was given for 1 days before inoculation with yeast. Mourvedre was pumped over every 3-5 hours in a closed fermenter. The Shiraz was fermented in a closed fermenter and given combined pumping over 3-5 hours with alternative aerated pump overs.

The wine was racked after alcoholic fermentation and malolactic fermentation took place in stainless steel tanks. The Mourvedre was racked to barrel after malolactic fermentation in new french oak barrels and the Shiraz into tanks fitted with 100% new American oak staves. The Viognier component is from a small batch of natural sweet Viognier, adding fuller mouth feel and fruit to the wine.

WINEMAKERS COMMENTS

Smokey bacon, butterscotch, vanilla and sweet black fruit with spice followed onto the palate a savoury mix of fruit and mocha with silky tannins to finish.

ANALYSIS

Alc: 14.5% TA: 5.2 g/l pH: 3.60 RS: 4.2 g/l

