

PASSIONÉ 2014

Rhone-inspired Red Blend

TASTING NOTES

74% Shiraz, 17% Cinsaut, 9% Grenache Noir

Harmonious and elegantly crafted. Mouth filling, ripe and juicy blackberries. Savory finish with hints of pepper and muscat. Complex and well balanced.

VINIFICATION

The grapes for this blend were handpicked and transported to the cellar in small lug boxes. On arrival at the winery, the bunches underwent hand sorting on a vibrating table, followed by destemming, then further hand sorting to remove any remaining stems. This attention to detail ensured that only the highest quality and ripe berries were lightly crushed into a satellite tank which was hoisted and opened above a stainless steel fermentation tank. Inoculation with a French yeast after a three day cold soak. Fermentation was slow and gentle. The wine matured for 20 months in first, second and third fill French oak barrels.

Only 12 barrels were selected.

CHEMICAL ANALYSIS

| Alcohol | 14.92 vol % |
|----------------------|--------------------|
| Total Acidity | 6g/L |
| PH | 3.49 |
| Residual Sugar | $3.5 \mathrm{g/L}$ |