



MONT DESTIN

Passioné 2011

finest red blend

TASTING NOTES

39% Shiraz, 26% Mourvèdre, 22% Cinsaut, 13% Grenache

Fragrant, perfumes of pot pourri. Sweet, lush and bold with fresh acids. Lovely blueberry and black plum fruits with caramel notes. Soft tannins, sleek texture with a savoury twist. Lingered finish

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 was made after a three day cold soak. Fermentation was slow and gentle. The wine matured for 19 months in first, second and third fill French oak barrels.

Only 15 barrels were selected.

CHEMICAL ANALYSIS

Alcohol	14.74 vol %
Total Acidity	5.4g/L
PH	3.53
Residual Sugar	2.9 g/L