



11 BARRELS 2015

70% Cinsaut, 19% Shiraz, 4% Mourvèdre, 7% Grenache

TASTING NOTES

A vibrant, juicy red blend for any occasion.

Ripe and elegant, mouth filling raspberries and cherries with hints of chocolate and pepper.

VINIFICATION

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

CHEMICAL ANALYSIS

Alcohol:	13.62 vol %
Total Acidity:	5.6 g/L
PH	3.49
Residual Sugar	2.6 g/L