



PASSIONÉ 2012

Rhone-inspired Red Blend

TASTING NOTES

60% Shiraz, 20% Cinsaut, 10% Grenache, 10% Mourvedre

Enticing nose of red cherries and ripe red berry fruit. Complex and balanced. Luscious blackforest cake flavours. Soft tannins, velvety texture with a long, lingering savoury 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 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 11 barrels were selected.

CHEMICAL ANALYSIS

Alcohol	14.75 vol %
Total Acidity	5.5g/L
PH	3.53
Residual Sugar	2.3 g/L