



2015

The Grinder

BLUE MOOSE

CABERNET SAUVIGNON | SHIRAZ

WINE OF ORIGIN SWARTLAND, SOUTH AFRICA

GRAPE S

80% Cabernet Sauvignon, 20% Shiraz

ORIGIN

Our Swartland Cabernet and Shiraz vineyards produce the small, intensely flavourful berries used in the Blue Moose Cab / Shiraz. Partly harvested from dryland bushvines and partly from 5-wired extended-Perold trellised vines. These grow on a combination of clay soils with exceptional water holding capacity and sandy-loam topsoil with well-structured subsoil, formed on weathered rock. Being a low-rainfall area, minimal supplementary irrigation is applied. Yield is around 5.2 tonnes / ha.

VINIFICATION

The grapes were picked ripe at the end of February. After pre-cooling the bunches were de-stemmed, crushed and then cold soaked on the skins for three days. Fermentation was done at 26° C with regular punch-downs and a daily rack & return. The wine was matured for 10 months in 100% small French oak (2nd to 4th fill).

DESCRIPTION

This red blend offers berry and stewed fruit notes but also nuances of cigar box, leather and a hint of nuttiness coupled with the spice from the Shiraz component. The finish is generous and long.

FOOD COMPANIONS

Enjoy with dishes like braised pork belly, coq au vin or pan-seared duck breast.

ANALYSIS

Alc	RS	TA	Ph
14	2,9	5,6	3,53

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SOUTH AFRICA