

MILES MOSSOP WINES

Max 2011 Wine of Origin: Stellenbosch region

Technical Analysis

pH: 3.46
TA: 5.5 g/l
RS: 1.9 g/l
Alc: 14.5 % by Vol.

Winemaking

This wine is a blend of 56% Cabernet Sauvignon from slate soils in the Bottleray area of Stellenbosch, 22 % Petit Verdot from coffee stone gravel soils in the Bottleray area of Stellenbosch and 22 % Merlot from deep red soils from decomposed granite in the Banghoek valley in Stellenbosch. All vineyards are unirrigated and produce low yielding fruit (4 to 6 t/ha) giving a pure expression of its environment. The grapes are ripened to peak maturity (around 25 balling) before being hand harvested and delivered to the cellar and placed in a cold store overnight at 4 degrees Celsius. After destemming the berries pass over a sorting table for the removal of all unwanted material; raisins or green berries. The berries then fall through a crusher and drop; via gravity; into small open wooden fermenters. Fermentation takes place by the yeast naturally occurring on the grape and can take anything up to 14 days to complete. Extraction occurs through regular punch downs. Depending on tannin quality, ripeness and development the wine may remain on the skins for an additional 2 weeks before pressing in a basket press. Malolactic fermentation takes place in the barrel after which the wine is racked and returned to barrel for further maturation. Maturation takes place in small 225 liter French barriques of which 40 % is new and lasts for 22 months with regular rackings. The wine received a light egg white fining before bottling with no filtration. 5000 bottles produced

Tasting Notes

This wine has a dark plum color with a bright ruby rim. The nose has aromas of smoked meats, dark cherries and Christmas cake. There is a hint of roasted fennel bulb and five spices. The palate is full, rich, lingering and dry. It is mouth-filling and packed with flavors of dark cherries, plums, cassis and mulberries. This blend offers ripe fruit flavors with a savory mid-palate of smoked meats, fennel bulb and roasted spices. The tannins are firm and dry which offers an exceptionally long finish.

Food Pairing

Serve with smoked meats, venison pie, and beef fillet with a red wine sauce or an oxtail stew made in an Osso Bucco style. The wine also pairs well with hard cheeses.

Maturation

To be enjoyed immediately after release but will improve with cellaring for up to 12 years from harvest.

Awards

Not yet released

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