



MILES MOSSOP WINES

Max 2013
Wine of Origin: Stellenbosch region

Technical Analysis

pH: 3.57
TA: 5.6 g/l
RS: 2.0 g/l
Alc: 14.5 % by Vol.

Winemaking

This wine is a blend of 56% Cabernet Sauvignon, 26% Merlot and 18% Petit Verdot from Vineyards around Stellenbosch.

All vineyards are un-irrigated 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 54% is new and lasts for 22 months with regular rackings. The wine received no fining or filtration before bottling.

5600 bottles produced

Tasting Notes

This wine has a deep dark garnet colour in the center with a bright ruby rim. The nose has heady aromas of ripe black fruit layered of fresh red and black berries. There are hints of cocoa, cedar, Christmas cake and fresh vanilla pods all beautifully intertwined punctuated by a hint of black olives and savoury meats. As the wine enters onto the palate it explodes with the basket of fruit, spice and savoury notes, which were evident on the palate. The wine has amazing restraint for something so concentrated. The tannins are velvety yet broad. The finish is full yet fresh. There is a salty savoury note as the wine finishes off on the palate.

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 10 years from harvest.

Awards

New Release