



THE INTRODUCTION RED 2018

STELLENBOSCH
REGION

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: This wine is a blend of 62% Cabernet Sauvignon, 14% Cinsault, 14% Merlot, 8% Petit Verdot and 2% Cabernet franc from specially selected vineyard sites around the Stellenbosch region.

The grapes are hand-picked at a ripeness to express purity of fruit and freshness.

Fermentation takes place in wooden open top fermenters without the inoculation of yeast and lasts for up to 3 weeks. After fermentation the wines are pressed to barrel for malolactic fermentation after which they are racked and returned to barrel for further maturation for up to 18 months. No new wood is used so as to retain the freshness and purity inherent in the grapes.

The wine was blended and bottled in October 2019.

TASTING NOTES:

Stunning depth of colour with an intense garnet hue. The aromas emanating from the glass are reminiscent of red and black bramble fruit with hints of Karoo bush and cedar. The palate mirrors the aromas on the nose with a stunning sweet red fruit core and a dry textured herbal character leading to a clarity in the mouth on the finish.

FOOD PAIRING: This wine is great companion at a braai before, during and after. Pairs especially well with herb crusted Lamb chops.

MATURATION: This wine will drink at its best between 3 and 6 years from harvest.

PRODUCTION: 11000 bottles

TECHNICAL ANALYSIS:

- PH: 3.53
- TA: 5.0 g/l
- RS: 2.6 g/l
- Alc: 14.0% by vol.

AWARDS

- New Release

*All stories have a beginning...
This range of wines is an Introduction to our story and our wines.*

