



Mount SUTHERLAND



Tempranillo 2015

Grapes originating from the first vineyards in the newly allocated Sutherland-Karoo region. One of the highest vineyards in South Africa, planted at 1500m above sea level. One of the coldest wine growing region in South Africa. Vineyard established in 2007 on volcanic, virgin soils. Hand-sorted grapes, 3 tons/ha. Fruit cold soaked for 7 days at 8° Celsius. Low fermentation temperatures. Aged for 16 months in French oak barrels. Manual punch downs are carried out on a daily basis until fermented dry. Manual Basket press is used – Free run and pressed juice used. All organic practices.

TOTAL PRODUCTION: Only 600 bottles

VINEYARD: Sutherland-Karoo

TASTING NOTES: Layers of cherry and plum, with leather, vanilla and clove undertones, lead to a rich, highly extracted palate, with bold, yet ripe tannins and a lingering finish.

FOOD AND WINE PAIRINGS:











ALC: 14.01 TA: 5.8 RS: 2.2 pH: 3.63