



THE INTRODUCTION RED 2023 STELLENBOSCH REGION

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: This is a Stellenbosch heritage blend of 71% Cabernet Sauvignon, 21% Cinsault and 8% Merlot from specially selected vineyard sites from the region.

The grapes are hand-picked at a ripeness to express purity of fruit and freshness. The Cabernet Sauvignon and Merlot grapes are bunch sorted, destemmed, berry sorted and moved to tank for fermentation with partial crushing. The Cinsault bunch sorted then destemmed and crushed with a percentage of stalks added back.

Fermentation takes place without the inoculation of yeast and lasts for up to 3 weeks. Once the fermentation has completed the wines are pressed to 400L and 225L older French oak barrels for malolactic fermentation, after which they are racked and returned to barrel for further maturation for 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 November 2024.

TASTING NOTES: There is a brilliant dark plum colour on this wine.

Aromas of fleshy ripe plums, blackberries and blackcurrant with hints of dark cherries are evident. There are notes of dried herbs and a hint of garrigue in the glass. Entry on the palate bursts with fresh ripe berry fruits, leading to a full mid-palate and ultimately to a textured dry yet juicy lingering finish on the palate.

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

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

PRODUCTION: 10100 bottles

TECHNICAL ANALYSIS:

- PH: 3.58
- TA: 5.7 g/l
- RS: 2.1 g/l
- Alc: 13.75% by vol.

AWARDS

- Tim Atkin Best of SA Report 2025
- 91 pts

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

