

Rall Red 2012

Blend:

Syrah/Grenache noir

Vineyards:

Swartland

Soil: Mostly shale (Syrah) and sand (Grenache)

Vinification:

The grapes are picked as early as possible and rushed to the cellar where depending on the varietal it could either be destemmed or fermented whole bunch. Fermentation occurs naturally without the addition of any yeasts or nutrients after about 3 to 5 days and can take up to between 3 months to be completed. As soon as fermentation starts the grapes are given a soft pigeage twice daily during the first week and once every few days thereafter just to keep the cap wet. When the desired extraction is achieved the wine gets drained and pressed by hand in a tiny manually operated basket press and transferred into second fill french oak for 22 months before bottling unfinned and unfiltered.

Alc: 14,22%

TA: 5.3 g/l

pH: 3.64

RS: 2.0 g/l

Winemaker's Notes:

In 2012 we decided to use a slightly different approach to the red compared to past vintages. The goal was to make a fresh and delicate red from the very dry Swartland by using only the 2 vineyards that we believed could be picked earlier while still using the ripe stems for structure and freshness.

This 2012 shows very perfumed purple fruit on the nose which also leads the palate. The concentration and density of the Syrah is balanced by the delicate and fruit forward Grenache. Soft and textured with loads of fruit, spice and a mineral finish. Perfect with game. Drink now or over the next 10 years

