



## BRYAN MACROBERT WINES

### ABBOTSDALE | '14



#### THE VINEYARDS:

These grapes come from the vineyards that are grown around the town of Abbotsdale. The vineyards represent the soils and climate from this village. The vines are bush vines and un-irrigated that yield an average of 35 HL per hectare. The vineyards are cultivated following organic guidelines without pesticides, inorganic fertilizers or systemic herbicides or fungicides.

**VARIETY:** Shiraz 70%; Mourvedre 15%; Cinsault 15%

**WINEMAKING:** Winemaking is fairly simple. We pick into 16kg lug boxes in the morning and we transport to the cellar before 12 o'clock noon. The grapes are cooled and fermented in stainless steel fermenters where the wine will ferment for four weeks, be pressed and age half in barrel and half in stainless steel for one year before being bottled and released.

**PRODUCTION:** 8000 Bottles

ALC.	RS	PH	TA
13.3%	2.8 g/L	3.68	5.28 g/L

#### TASTING NOTES:

Great cheerful nose filled with black berries, mulberries, cloves and spice. It has a medium to mid palate. This wine is not shy in the glass with layers of fruit and texture that swirl in the glass, it has a great structure and tannin that make it very easy to drink and enjoy. Has potential to age or to drink now.

#### PAIRING:

This wine pairs well with a wide range of foods. It has a medium body, light to medium fruit and tannin content. Pairs well with any food from fish or chicken to stews, braai's or game.