



## BRYAN MACROBERT WINES

# FIELD BLEND | '14



### THE VINEYARDS:

These grapes come from a single block of vineyards that are harvested together and fermented together in one tank. The grapes are grown together and fermented together and bottled together. The vines are bush vines and un-irrigated that yield an average of 27 HL per hectare. The vines on average are over 15 years old and have passed the adolescent age in the Swartland and are now producing low quantity of grapes and high quality wines. The vineyard is cultivated following organic guidelines without pesticides, inorganic fertilizers or systemic herbicides or fungicides.

**VARIETY:** Shiraz 60%; Mourvedre 15%; Cinsault 15%; Carignan 10%

**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 hand sorted before fermenting in open wood fermenters where the wine will ferment for four weeks, be pressed in a basket press and age in large vats for one year before being bottled and stored till release 8 months after bottling.

**PRODUCTION:** 4000 Bottles

| ALC.   | RS       | PH   | TA      |
|--------|----------|------|---------|
| 13.31% | 1.98 g/L | 3.61 | 5.2 g/L |

### TASTING NOTES:

Lovely depth and concentration on the nose, succulent red fruits, dark fruits, strawberries, raspberries, black berries combined with scents of wild herbs and spices. Pure, weighty, precise palate. Mineral, long and tight. Fantastic integration with the wood, fruit and tanins. This wine is elegant, opulent and juicy, complex lean and tight. Has potential to go some time in the bottle. Fantastic wine.

### PAIRING:

This wine pairs well with a wide range of foods as it has great refreshing delicate fruit and a medium body with firm tannin. I think it is a great match for salmon or fatty fish, roasted chicken, pasta dishes or ideal with duck and other game or casseroles or stews.