



BRYAN MACROBERT WINES

TOBIAS

| '14



THE VINEYARDS:

These grapes come from three different blocks of vineyards that are grown in the Swartland. The blocks represent 3 most common soil types from the Swartland including white granite, brown schist and red clay. The vines are bush vines and un-irrigated that yield an average of 30 HL per hectare. The vineyards are cultivated following organic guidelines without pesticides, inorganic fertilizers or systemic herbicides or fungicides.

VARIETY: Shiraz 34%; Mourvedre 33%; Cinsault 33%

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 stainless steel fermenters where the wine will ferment for four weeks, be pressed in a basket press and age in 500l barrels for one year before being bottled and released.

PRODUCTION: 6000 Bottles

ALC.	RS	PH	TA
13.5%	3.2 g/L	3.73	5.62g/L

TASTING NOTES:

Complex floral bouquet that evolves more towards the dark fruit spectrum in the glass. Hints dark cherries, plums, cloves and spice in the glass. Deep weighty, precise palate. This wine is elegant and complex. Has potential to age or to drink now. Great wine.

PAIRING:

This wine pairs well with a wide range of foods. It has a medium body and refreshing fruit and tannin that goes well with medium to heavy dishes such as casseroles, stews, red meat or game.