

# **SMG**

### 202I

W.O. WESTERN CAPE | WINE OF SOUTH AFRICA

57% Syrah | 32% Mourvèdre | 11% Grenache

## TASTING NOTES







A charming blend offering cranberry, red liquorice, and spicy blackberry compote, plus notes of savoury spice and flint that add complexity. The generous fruit is framed by persistent tannins, with a zesty finish..

#### WINEMAKING

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Grapes were selected from various vineyards that are located in the Stellenbosch region, Breedekloof and Piekenierskloof. The grapes are fermented in open-top fermentation tanks with daily pump-overs and punchdowns. Each variety is individually vinified. A period of post-fermentation maceration is encouraged for a gentle extraction of tannin and to soften existing tannins. Half of the Grenache undergoes whole bunch fermentation to enhance the ripe red fruit flavours of the grape. The wine is transferred to 300L French oak barrels for 18 months.

#### SERVING SUGGESTION

Serve with Charcuterie   Ribeye   Roast	Lamb
Recommended Temperatures 12-14°C / 54	-58°F
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Alcohol 14.19 %	Acid 5.5 g/l
Sugar 1.9 g/	l pH 3.48

