

Jacaranda SMV 2013

Beautiful Rhône-style blend. With the Wellington Terroir so similar to the Rhône Valley, this is the perfect blend for our soils and fruit. Savoury spices, coffee and chocolate notes, smokey vanilla, dark plum and juicy dark berries. Beautiful lingering finish. Gently oaked for 7 months, French and American.

Best enjoyed at 18°C. Pairs very well with red meat, venison, also slightly spicy meat dishes. Perfect with dark chocolate with a touch of Chili.

variety : 0 | Shiraz 80%, Mourvèdre 15%, Viognier 5%

winery : Jacaranda Wine & Guest Farm

winemaker : .

wine of origin : Wellington

analysis: alc : 14.0 % vol rs : 2.4 g/l pH : . ta : 4.85 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Wine of Origin Wellington. Wellington has become independent from Paarl and is now a separate district. Granite soils and Mediterranean climate. Low yields of 6-8 tons/ha. Warm and sunny days with cooler nights and a light afternoon breeze from the Atlantic Ocean. The grapes are hand-harvested in the early morning hours when the temperatures are still low.

about the harvest: The grapes are hand-harvested in the early morning hours when the temperatures are still low. Yields on average slightly down, with wet conditions early in the season, a dry, warm spell in February allowed picking under good conditions. Good and slow ripening conditions for late varieties, due to cool nights in March.

in the cellar : Temperature-controlled fermentation in stainless steel tanks. The Shiraz and Mourvèdre are fermented together. Skin contact for 8 days. Fermented until dry and then oak matured for 7 months, 70% French Oak barriques and 30% American Oak barrels. Viognier portion wooded on staves, also 70% French and 30% American Oak.

