

MARVEL VELOUS

Syrah
Cinsaut
Grenache
Mourvèdre
Viognier

RED 2014

A HAND-CRAFTED RED BLEND USING AROMATIC VARIETIES SOURCED FROM THE CAPE'S MOST MARVELOUS VINEYARDS

WINEMAKING

In keeping with the sensual and aromatic theme of previous Marvelous Red releases, the 2014 vintage maintains a blend of 5 Rhone varietals with a strong focus on Syrah and Cinsaut. Grenache, Mourvèdre and Viognier make up the complement, and provide wonderful depth of flavour and texture.

Each vineyard earmarked for Marvelous Red has a compelling reason for being part of the blend. Whether it be high altitude Grenache and Mourvèdre from the Piekenierskloof plateau, cool climate Syrah and Viognier from the koffie-klip gravel beds of Elgin, or old bush-vine Cinsaut from Stellenbosch and Darling; each vineyard plays a vital role in the character of the blend.

Whilst the 2014 vintage was characterized by higher than usual yields, there is no evidence of dilution in the Marvelous Red, rather a sumptuous, juicy palate weight and bright acidity are the hallmarks of this particular wine.

BLEND

SYRAH:	39%
CINSAUT:	35%
GRENAACHE:	15%
MOURVÈDRE:	6%
VOIGNIER:	5%

ANALYSES

Alc (% vol)	12,73
RS (g/L)	1,9g
TA (g/L)	4,9
pH	3,61
VA (g/L)	0,60
Free SO2 (mg/L)	14,0

TASTING NOTE

A medium to light bodied wine with plenty of complexity and intensity of flavour. There's a real diversity of aromas; bright red berry fruits lead to savoury notes of cherry tobacco and forest floor, with good pepper spice.

Neutral oak maturation and gentle extraction of tannins during winemaking have imbued the palate with a firm, chalky texture providing the wine with real 'cut' and making it an excellent foil for rich meals, or simply enjoying with your favourite grilled meat.



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