

GREAT HEART

2022 Great Heart Red Blend

Varieties: 43% Cabernet Sauvignon, 32% Shiraz, 13% Tinta Barocca, 9% Grenache, 3% Cinsault
Wine of Origin: Swartland

Source of Grapes:

Grapes for our 2022 Great Heart Swartland Red came from dry farmed bush vine (goblet) parcels in the Swartland, aged 16-40 years. We follow reasoned farming practices, including the use cover crops, mulch, beneficial insects, and home-made composts.

Date(s) Harvested:

The grapes were hand harvested in the morning between 14 January and 25 February 2022.

Yields:

5 tons/ha = 30 HL/ha

Winemaking:

Cool grapes were destemmed to tank and 50% crushed whole clusters of Syrah and Cabernet Sauvignon were added. Minimal SO₂ was added, and no further additions were made. The must was initially pigeaged once a day. After about 4 days, fermentation began with indigenous yeasts, and the wine was further pigeaged once or twice a day. Temperatures were not allowed to exceed 28°C. After an extended maceration period, the wine was then drained and pressed to barrel for malolactic fermentation. The different parcels were racked in Spring to blend the wine, which was then returned to large Foudre for 6 months before bottling.

Maturation:

18 months in 3rd and 4th fill French oak 225L & 500L barrels and 5000L foudre.

Tasting Note:

The perfumed nose has notes of plums, mulberries, cloves and black pepper. The palate is full but firm and fresh with lovely fruit, spice and length. Best served at 14 to 16 °C. This wine is vegan friendly.

Technical Details at Bottling:

Alcohol 13.5% - RS 3.6 g/l - TA 5.0 g/l - pH 3.75

