

GREAT HEART

2019 Great Heart Red Blend

Varieties: 51% Syrah, 34% Tinta Barocca, 15% Cabernet Sauvignon

Wine of Origin: Swartland

Source of Grapes:

Grapes for our 2019 Great Heart Swartland Red came from 4 dry farmed bush vine (goblet) parcels in the Swartland, aged 16-40 years. We follow reasoned farming practices, including the use of using cover crops, mulch, beneficial insects, and home-made composts.

Date(s) Harvested:

Grapes were hand harvested in the morning between 23 January - 18 February 2019

Yields:

5 tons/ha = 30 HL/ha

Winemaking:

Cool grapes were destemmed to tank and 50% crushed whole clusters of Syrah and Tinta Barocca 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 pigeaged once or twice a day. Temperatures were not allowed to exceed 28°C. Total maceration was from 4 to 6 weeks. 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, cherries, 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. Enjoy now and over the next 5 to 10 years. Pairs with grilled meats and vegetables as well as tomato-based pasta dishes. This wine is vegan friendly.

Technical Details at Bottling:

Alcohol 14.0% - RS 3.0 g/l - TA 5.35 g/l - pH 3.72

