



11 BARRELS 2010

TASTING NOTES

**A red blend of Shiraz 50%, Cinsaut 45% and Mourvèdre 5% in perfect harmony!
Deep, rich red colour and intense mouth-filling ripe plum and blackberry flavours.**

VINIFICATION

The grapes for this delicious blend, were handpicked and transported to the cellar in small lug boxes. On arrival at the winery, the bunches underwent sorting on a vibrating table, followed by destemming, then further handsorting to remove any remaining stems. This attention to detail ensured that only the highest quality berries were lightly crushed into a satellite tank which was hoisted and opened above a stainless steel fermentation tank. Inoculation with a French yeast was made after a three day cold soak. Fermentation was slow and gentle.

CHEMICAL ANALYSIS

Alcohol:	14.48 vol %
Total Acidity:	5.3 g/L
PH	3.60
Residual Sugar	2.9 g/L