



MONT DESTIN - Passioné 2009 - finest red blend

TASTING NOTES

68% Shiraz, 13% Cinsaut, 13% Mourvedre, 6% Grenache – A plush, velvety red colour leads into notes of dense cassis, rich concentrated blackberry, with hints of mint chocolate, cinnamon and pencil shavings. Concentrated mouth filling flavours of red and blackberry fruits, interlaced with creamy dark chocolate and a long, lingering finish.

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 hand sorting 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. The wine matured for 21 months in first, second and third fill French oak barrels.

CHEMICAL ANALYSIS

Alcohol:	13.98 vol %
Total Acidity:	5.9g/L
PH	3.35
Residual Sugar	5.8 g/L

VOLUME PRODUCED 12 barrels