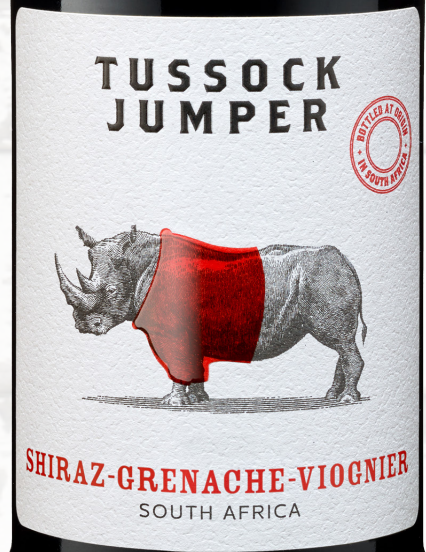


WINES.com



TUSsock JUMPER REPUBLIC

SHIRAZ-GRENACHE-VIOGNIER



- Roasted meat
- Cheese
- Pizza



>>>>>>>>>>>>>>> Serve : 64°C - 18°C <<<<<<<<<<<<<<<<

MY ROOTS

My Shiraz, Grenache and Vognier parcels are harvested separately, at the appropriate phenolic ripeness, with the Shiraz contributing a rich sweet fruit profile with a spicy, earthy dimension being added by the Grenache and Vognier. The various lots are vinified separately.

After destemming the Shiraz and Grenache are fermented "whole berry". They are pumped over regularly to ensure good extraction and are drained and pressed after fermentation is completed. The Viognier is given 12 hours of skin contact before draining the free run juice only for cold fermentation in stainless steel tanks. After fermentation the various components are blended before being matured in old, French oak barrels, for 14 months before bottling.

I can be appreciated now, however, a careful cellaring for at least another six years is also possible.

APPELLATION

Western Cape, South Africa

MY DIPLOMAS

Gold Medal Gilbert & Gaillard 2019
Gold Medal China Wine & Spirits Awards 2019
Gold Medal China Wine & Spirits Awards 2017
Wine Spectator (USA): 89 points

VIVINO



3.6/5

MY ANALYSIS

Alcohol : 14.5%
Total acidity : 6.5 g/L
Residual sugar : 3.1 g/L