

LION HOUND RED 2018

Shiraz 44%, Merlot 24%, Grenache 12% Cabernet Sauvignon 10%, Mourvedre 10%

VITICULTURE:

The North-South facing vineyards used for this wine are grown in a combination of Glenrosa and Oakleaf soils. The vines are vertically trellised for optimal bunch and berry ripening and irrigation is scheduled according to soil moisture monitoring.

WINEMAKING:

- The 5 varieties were destemmed and only lightly crushed to prevent any damage to the pips. They were fermented separately in open top stainless-steel fermenters.
- The fermentation ran at 24-28 degrees Celsius with commercial yeast strains suited to the varieties. A 30% whole berry component ensured gentle extraction during pumpovers which were done 3-4 times daily.
- The wines were removed from the skins before complete dryness in order to retain softness.
- All red wines underwent MLF and a portion of the wine was matured on oak staves while the remainder underwent 12 months of ageing in third and fourth fill barrels ensuring good wood/fruit integration.
- The wine was then blended and lightly filtered shortly before bottling.

TASTING NOTES:

An intense, juicy red blend of dark cherries, plum and liquorice with a hint of cigar box and wood spice. The creamy midpalate evolves to a long, savoury finish.

BOTTLE ANALYSIS:

Alcohol : 14.0%
Residual sugar : 4.4g/l
pH : 3.57
Total acidity : 6.0g/l
Extract : 36.6g/l

Bottling date : 21 June 2019

Production : 14627 bottles (2437×6)

Release date : September 2019

Origin : Paarl IPW : Yes WIETA : Yes