



## THE POST TREE Shiraz Cinsaut

<b>Cultivar:</b>	51% Shiraz, 39% Cinsaut, 10% Mourvèdre
<b>Wine of Origin:</b>	Swartland
<b>Winemaker:</b>	Alecia Boshoff
<b>Viticulturist:</b>	Tharien Hansen
<b>Vineyard:</b>	Supplementary irrigated trellised vineyards
<b>Production:</b>	12 tons per hectare
<b>Harvest detail:</b>	Harvested at 25-26 degrees Balling

### Cellar Treatment:

Grapes were inoculated with selected yeast. Fermentation took place at approximately 24-26 degrees Celsius. Regular pumpovers were performed daily. The wine was pressed at above 2 degrees Balling. Only free run juice was used. After malolactic fermentation the different cultivars were blended according to taste.

### Tasting notes:

A lustrous red in the glass, this exciting blend of Shiraz and Cinsaut introduces an array of ripe berries and follows through onto a juicy, well-structured palate with a smooth finish. Unwooded and easy-drinking, this light red wine is perfect for everyday enjoyment.

**Serve:** Enjoy with any meat dishes, pastas, or simply a glass on its own with good friends.

**Ageing:** Drink now or within 2 years of vintage.

**Alcohol:** 14.11%

**Residual Sugar:** 5.2

**Total Acidity:** 5.6 g/l

**pH:** 3.46