



# VERTU VIN

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**Label:** Miles Mossop Wines

**Appellation:** Max 2006

**Region:** Stellenbosch, South Africa

**Winemaking:** This wine is a blend of 54% Cabernet Sauvignon from slate soils in the Bottleray area of Stellenbosch, 23% Petit Verdot from coffee stone gravel soils in the Bottleray area of Stellenbosch and 23% Merlot from slate deep red soils from decomposed granite in the Banhoek valley in Stellenbosch. All vineyards are unirrigated and produce low yielding fruit (4 to 6 t/ha) giving a pure expression of its environment. The grapes are ripened to peak maturity (around 25 balling) before being hand harvested and delivered to the cellar. After destemming the berries pass over a sorting table for the removal of all unwanted material; raisin or green berries. The berries then fall through a crusher and drop, via gravity, into stainless steel or wooden fermenters. Fermentation takes place by the yeast naturally occurring on the grape and can take anything up to 14 days to complete. Extraction occurs through regular punch downs in open wooden fermenters. Depending on tannin quality, ripeness and development the wine can remain on the skins anything up to an additional 2 weeks before pressing in a basket press. Malolactic fermentation takes place in a barrel after which the wine is racked and returned to barrel for further maturation. Maturation takes place in small 225 litre French barriques of which 40% is new and lasts for 20 months with regular rackings. The wine received a light egg white fining before bottling with no filtration.

**Chemical Analysis:** pH: 3.48, TA: 5.7, RS: 2.8, Alc: 14.3% Vol

**Tasting notes:** Color: This wine exhibits a dark plum skin color in the centre with a bright ruby rim. Nose: The nose has aromas of fresh Christmas cake, dark cherries, ripe mulberries, blackcurrant and a hint of roasted fennel bulb and mint. These are underscored by notes of cocoa and savory meats with hints of roasted almonds and cedar to compliment this complex nose. Palate: Full, rich, lingering and dry is the best way to describe the palate. It is mouth-filling and packed with flavors of dark cherries, plums, cassis and mulberries. This blend offers ripe fruit flavors with a savory mid-palate of smoked meats, fennel bulb and roasted spices. The tannins are firm and dry which offers an exceptionally long finish.

**Food Pairing:** Serve with smoked meats, venison pie, beef fillet with a red wine sauce or an oxtail stew made in an Osso Bucco style. The wine also pairs well with hard cheeses.

**Awards:** 4 stars Wine Magazine August 2009 and in the top 10 Bordeaux Style Red blends.

