



SMV 2024

ABOUT THOKOZANI

Thokozani means 'Celebration' and a more appropriate name for a story about generosity, hope, inspiration, dedication and upliftment is hardly possible. It is in this spirit that our project was launched with its central focus on the achievement of sustainable economic empowerment.

WINEMAKING

The grapes were harvested in three separate batches and fermented individually. Pre-fermentation cold soaking was given for 1 days before inoculation with yeast. Mourvèdre was pumped over every 3- 5 hours in a closed fermenter. The Shiraz was fermented in a closed fermenter and given combined pumping over 3-5 hours with alternative aerated pump overs. The wine was racked after alcoholic fermentation and malolactic fermentation took place in stainless steel tanks. The Mourvèdré was racked to barrel after malolactic fermentation in new french oak barrels and the Shiraz into tanks fitted with 100% new American oak staves. The Viognier component is from a small batch of natural sweet Viognier, adding fuller mouth feel and fruit to the wine.

TASTING NOTES

Smokey bacon, butterscotch, vanilla and sweet black fruit with spice followed onto the palate a savoury mix of fruit and mocha with silky tannins to finish.

FOOD PAIRING

Pair this wine with rich and hearty meat dishes or a traditional South African braai.

COMPONENTS: 85% Shiraz, 14% Mourvèdre, 1% Viognier

WINE OF ORIGIN: Wellington

HARVEST DATE: February 2024

YIELD: 6 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 12 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.05 % **RESIDUAL SUGAR:** 5.0 g/l

TOTAL ACIDITY: 5.18 g/l **PH:** 3.57

ENERGY: (100 ml) E = 356 kJ / 86 Kcal

PACKAGING: 1354g per 750ml bottle

NUTRITIONAL INFORMATION:

