



FORAGER

a person or animal that searches widely for food



Traversing the beautiful vineyards of the Western Cape I have the good fortune to often taste small and unique parcels of wine. A winemaker creates blends to accentuate certain qualities or add complexity to a wine. Forager is such a blend, assembled from selected grapes, each with the own special character, 'foraged' from various vineyards, barrels and batches to create a distinctive wine in which the whole is greater than the sums of its parts – MIKE GRAHAM

FORAGER RED 2018

GRAPES:

Shiraz 85%

Grenache 15%

VINEYARDS:

Bushvine and trellised dryland vineyards in Wellington and Swartland

SOIL:

Decomposed granite and Table Mountain sandstone

STYLE:

Full bodied and luscious with well-integrated oak

WINEMAKING:

The grapes were hand-picked with rigorous bunch selection in the vineyards. After crushing and destemming the grapes were cold macerated for 3-4 days before fermentation in open top stainless steel tanks with regular punch-down and pump-overs. After fermentation the Shiraz was left on the skins to macerate 4 more weeks before racking to barrel whilst the Grenache was racked direct to barrel. The wine was matured in a combination of 300L French and American oak barrels for up to 14 months before blending

TASTING NOTES:

Black currants, dark berries and white pepper spice with notes of cherry, liquorice and vanilla. Robust but well balanced with a beautiful perfumed finish. This wine can be enjoyed now but will reward cellaring for up to 5 years.

FOOD PAIRING:

Chargrilled beef or game; Pan roasted duck breast or hearty stews and braised meats

ANALYSIS:

ALC:	14.2%VOL	RS:	2.9g/L
pH:	3.5	TA:	5.5g/L

