



THE INTRODUCTION RED 2014

STELLENBOSCH
REGION

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: This wine is a blend of 52% Merlot, 32% Petit Verdot and 16% Cabernet Sauvignon from vineyards around Stellenbosch. The grapes are picked at a ripeness level to express freshness and purity of fruit.

Fermentation takes place in wooden open top fermenters without the inoculation of yeast and lasts for up to 3 weeks. After fermentation the wines are pressed to barrel for malolactic fermentation after which they are racked and returned to barrel for further maturation for up to 18 months. No new wood is used so as to retain the freshness and purity inherent in the grapes.

The wine was blended and bottled in January 2016.

TASTING NOTES: The wine displays a deep dark garnet colour with a plum red rim.

The nose is abundant in aromas of cassis, blackberries and mulberries underpinned with notes of cedar and black olives. There is a faint hint of eucalypt and mint.

The palate is full and rich with layers of dark berries, plums and ripe fresh prunes. The tannins are firm on the finish but give way to a beautiful elegant freshness.

FOOD PAIRING: This wine is great companion at a braai before, during and after.

MATURATION: This wine will drink at its best between 2 and 5 years from harvest.

PRODUCTION: 5300 bottles

TECHNICAL ANALYSIS:

- PH: 3.53
- TA: 6.03 g/l
- RS: 3.1 g/l
- Alc: 14.0% by vol.

AWARDS

- 89 Points by Tim Atkin's South African Report 2017
- Awarded 3½ stars by Platter's Guide 2017
- 89 points by Vinous – Stephen Tanzer – 2017
- 89 Points by The Wine Advocate – Neal Martin - 2015

*All stories have a beginning...
This range of wines is an Introduction to our story and our wines.*

