



MAX 2019 WINE OF ORIGIN STELLENBOSCH

MMW
MILES MOSSOP
WINES

WINEMAKING NOTE: This wine is a blend of 50% Cabernet Sauvignon, 23% Merlot, 16% Petit Verdot and 11% Cabernet franc from specially selected vineyards in and around Stellenbosch.

The vineyards are selected based on the age of the vineyard and site from various parts of Stellenbosch, mostly unirrigated and all low yielding (4 to 6 t/ha). Giving a pure expression of its environment in the wine. The grapes are ripened to peak maturity between 23- and 25.5-degrees brix before being hand harvested and placed in a cold store overnight at 4 degrees Celsius.

Bunch sorting and berry sorting takes place before gentle and partial crushing to small open wooden and stainless-steel fermenters. There is an initial cold soak period after which fermentation starts naturally and can take anything up to 14 days to complete. Extraction occurs through gentle pump overs and punch downs twice a day.

Once fermentation has completed the wine may stay on the skins for an additional period of time which is dependent on the tannin development and ripeness. The wine is drained off and pressed in a vertical basket press.

Malolactic fermentation takes place in barrel after which the wine is racked and returned to barrel for further maturation. Maturation takes place in 225 litre French oak barriques of which 38% is new and lasts for 20 months with regular rackings. The wine received no fining or filtration before bottling.

The wine was bottled in December 2020.

TASTING NOTES:

COLOUR: There is an intense deep dark garnet colour to this wine.

NOSE: Ripe blackcurrant, blueberry and dark cherry aromas are evident on the nose with hints of pencil shavings and cigar box.

PALATE: The palate is full rich and powerful with intense blackcurrant and dark black berry notes. The tannins are firm yet forgiving with a structured mid-palate and a lingering finish of dried Italian herbs, cedar and tobacco leaf.

FOOD PAIRING: Best served with slow roasted lamb, grilled rib-eye steak with bone marrow or an oxtail stew. The wine also pairs well with hard cheeses.

MATURATION: This wine can be enjoyed immediately after release but will improve with cellaring for up to 15 years from harvest.

PRODUCTION: 8120 bottles

TECHNICAL ANALYSIS:

- PH: 3.52
- TA: 5.6 g/l
- RS: 2.6 g/l
- Alc: 14.0% by vol.

AWARDS

- Platter's Wine Guide 2022 – 4 ½ stars (94 pts)
- Tim Atkin SA Special Report - 94 pts
- James Suckling (2023) – 92 pts
- Jancis Robinson 2023 – 17/20
- Winemag.co.za – Christian Eedes – 95 pts

VINEYARDS: CABERNET SAUVIGNON | AREA: STELLENBOSCH, IN THE POLKADRAAI HILLS WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
140m	Northwest	East-West	2004	Sandy Loam	5-wire vertical trellis	Spur pruned	Supplementary Drip Irrigation	2200 vines per hectare (1.8m X 2.5m spacing)	7 tons/ha or 45 hl/ha

VINEYARDS: CABERNET SAUVIGNON | AREA: STELLENBOSCH, IN THE POLKADRAAI HILLS WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
160m	East	North-South	2001	Sandy Loam of Granitic Origin	4-wire Perold - Sprawling	Spur pruned	Supplementary Drip Irrigation	3333 vines per hectare (2.5m X 1.2m spacing)	4,5 tons/ha or 30 hl/ha

VINEYARDS: CABERNET SAUVIGNON | AREA: STELLENBOSCH, IN THE BANHOEK VALLEY

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
420m	West	North-South	2003	Oakleaf of Granitic origin	7-wire vertical trellis	Spur pruned	Supplementary drip	3032 vines per hectare (1.2m X 2.75m spacing)	4.7 tons/ha or 30 hl/ha

VINEYARDS: MERLOT | AREA: STELLENBOSCH, IN THE BOTTELARY WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
220m	West facing	North-South	1999	Medium potential clay loam Tukululu soil	6-wire vertical trellis (double Perold)	Spur pruned	Supplemental drip irrigation	5000 vines per hectare (1m X 2m spacing)	average 6 to 8 tons/ha or 40 to 54 hl/ha

VINEYARDS: PETIT VERDOT | AREA: STELLENBOSCH, IN THE BOTTELARY WARD

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
200m	West-East	East-West	1999	Glenrosa from a granitic origin with coffee stone gravel.	5 wire-vertical trellis	Spur pruned	Supplemental overhead irrigation (once per growing season)	3472 vines per hectare (1.2m X 2.4m spacing)	8 tons/ha or 52 hl/ha

VINEYARDS: CABERNET FRANC | AREA: STELLENBOSCH, POLKADRAAI HILLS

Altitude:	Aspect:	Row direction:	Planted in:	Soil Type:	Training:	Pruning:	Irrigation:	Plant Density:	Cropping:
210m	South-West	North-South	2001	Decomposed Granite	Sprawling Trellis - 5 wire Perold	Spur pruned	Supplementary drip	2860 vines per hectare (2.5m X 1.4m spacing)	5 tons/ha = 32 hl/ha