



KRONENDAL

BOUTIQUE WINERY

MIRARI 2014

VINTAGE

Good winter rain up until November ensured stress free conditions during the warm February ripening period. The vines remained disease free despite a relatively wet January. We picked from early February (Tempranillo) till late in March (Mourvèdre).

VARIETALS

Shiraz 77% Mourvèdre 15% Tempranillo 6% Viognier 2%

VINEYARD

AGE: 11 years
SIZE: 0.6 ha

SLOPE: North-east
YIELD: 4 - 6 t/Ha

PLANT WIDTH: 2.2 x 1.5 m
IRRIGATION: Dry-land vineyard

Shiraz SH22B on R99 (1100 vines) Mourvèdre MT11A on R110 (500 vines)
Viognier VR1A on R99 (100 vines) Tempranillo on R110 (100 vines).

VINIFICATION

The fruit was handpicked into small crates, early morning at 23 - 25°B. After meticulous sorting we de-stemmed and crushed into open wooden vats.

Natural fermentation occurred after 2 days of cold maceration. The Shiraz and Viognier were co-fermented whilst the Mourvèdre and Tempranillo were vinified separately.

Manual punch downs were done every 4 hours. Maximum fermentation temperature 26°C. The wine was then left on the skins for 4 weeks.

A light pressing with a manual basket press followed and malolactic fermentation took place naturally in a combination of new (50%); 2nd (30%) and 3rd (20%) fill 225l French oak barrels from 5 different coopers.

During the 24 month ageing period the wines were racked twice. After blending, a light filtration and bottling followed in May 2016.

PRODUCTION

4950 bottles

ANALYSIS

Alcohol 13% TA 5.3g/l pH 3.6
Sugar 1.6g/l VA 0.61g/l TSO₂ 84mg/l

TASTING NOTES

The wine is elegant and medium-bodied with complex aromas of violet, raspberry and vanilla. This is complemented by warmer biltong and black pepper notes. The relatively cool climate of our vineyard ensures a refreshing and mouth-watering acidity. The tannins are soft but the wine has a good presence and lingering black pepper aftertaste. For best results it should breathe for a while before enjoying. Ageing potential 5 years.

