



KRONENDAL

BOUTIQUE WINERY

MIRARI 2015

VINTAGE

The winter of 2014 was the start of a terrible drought in the Western Cape. Fantastic showers in January and then a bit of relief in February helped the vines to not stress too much. We did however omit the Tempranillo from the blend this year. The harvest started about a week earlier than average.

VARIETALS

Syrah 88% Mourvèdre 9% Viognier 3%

VINEYARD

AGE: 12 years
SIZE: 0.6ha

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)
Viognier VR1A on R99 (100 vines)

Mourvèdre MT11A on R110 (500 vines)
Tempranillo on R110 (100 vines)

VINIFICATION

The fruit was handpicked into small crates, early morning at 23 - 25°C. 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 4 different coopers.

During the 24 month ageing period the wines were racked twice. After blending, a light filtration and bottling followed in April 2017.

PRODUCTION

3780 bottles

ANALYSIS

Alcohol 14%	TA 4.9g/l	pH 3.6
Sugar 1.5g/l	VA 0.68g/l	TSO ₂ 88mg/l

TASTING NOTES

Ruby red with a violet meniscus this vintage shows the same elegance as previous years. The nose of violet, blackcurrant and hints of nutmeg continues onto the palate. The relatively cool climate of our vineyard ensures a refreshing and mouth-watering acidity and silky smooth tannins reflect our gentle production methods. The wine shows good length and has a lingering blackcurrent aftertaste.

For maximum flavour open to breathe for at least 30 minutes before enjoying.

Ageing potential: Accessible now, but will still reward in 5-7 years.

ACCOLADES

Platter's 4.5 stars

