



# KRONENDAL

## BOUTIQUE WINERY

### MIRARI 2018

#### VINTAGE

My vines are now deeply rooted and proved able to withstand the pressure of the ongoing drought. Berries were generally smaller and ripened well.

#### VARIETALS

Syrah 77%      Mourvèdre 15%      Viognier 3%      Tempranillo 5%

#### VINEYARD

AGE: 15 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

Through the course of March we handpicked into small crates as early as the sun allowed. The sugar readings varied between 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 Syrah 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 3 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 four year ageing period the wines were racked twice. After blending, a light filtration and bottling followed in February 2023.

#### PRODUCTION

4200 bottles

#### ANALYSIS

Alcohol 14.6%      TA 5.3g/l      pH3.65  
Sugar 1.9g/l      VA 0.86g/l

#### TASTING NOTES

Elegant and intricate aromas of blackcurrant and violets with underlying spice, pencil shavings and earthy mushroom tones follow through on the palate. The relatively cool climate of our vineyard ensured good acidity and soft tannins. This medium bodied wine drinks well now, but can mature for another 5 years when stored correctly. For optimal aromas, let it breathe for at least half an hour before enjoying.