

## MOVEABLE FEAST RED BLEND

Wine of Origin: Overberg Highlands

Essentials: Syrah, Malbec, Touriga Nacional, Barbera, Tannat & Tinta Barocca - 2019



### Viticulture and Vineyards

This is an estate blend using only grapes grown on this unique Overberg Highland's farm. As such it reflects the different aspects and soils on this remarkable farm. Each variety has been paired with a specific soil type and slope. All vineyards lie between 390m and 550m above sea level. Because the vineyards face in various directions, with various row directions, we have been able to embrace the complexity of our farm, and so transfer that soul into the wine.

### Vinification and Winemaking

Each vineyard was hand picked at optimal phenological ripeness, then gently destemmed to individual open top fermenters and cold soaked for 6-10 days. 15-20% whole clusters were kept. Natural fermentation lasted 5-7 days, free run was drained directly to barrel and the skins pressed using a traditional basket press after 10-14 days of post fermentation maceration. Malolactic fermentation occurred naturally in barrel. Matured for 26 months in barrel. The individual batches were racked between 2 and 4 times. Each individual barrel is tasted and multiple blending trials were conducted to craft this estate blend. Bottled on 4 June 2021.

### Tasting Note

Showing distinctive Drift Estate aromas of mulberry, blackberry and plum interwoven with garden herbs and fynbos floral notes, this wine stands for the signature of this estate.

### Food Pairing

Go Complex – a wine with so much going on! It loves complex dishes with different textures and flavours - from hearty lamb stew to spicy Bouillabaisse. Slow oven-baked aubergine, garlic and parsnip medley bring out the nuanced, layers of black fruit and mountain herbs in the wine.

ANALYSIS: Alc %: 13.5 pH: 3.54 Ta g/L: 5.98 Rs g/L: 2.18

Certification: WIETA, SAWIS, IPW

