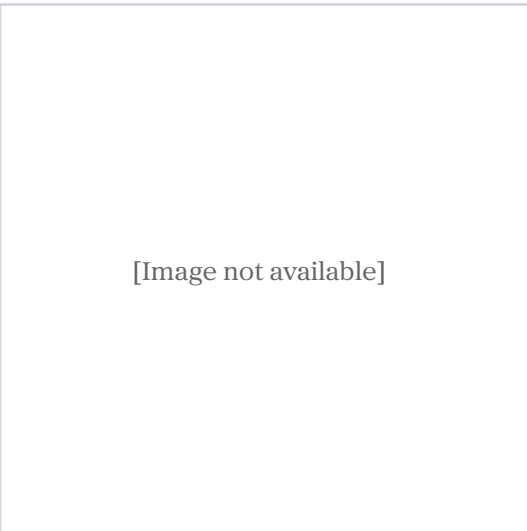


Ken Forrester Wines

The Chop House Barrel Magnum 2022



RED STILL WINE



SOUTH AFRICA



STELLENBOSCH



SUITABLE
FOR VEGANS

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TASTING NOTE

A smooth rich wine with powerful black fruit , vanilla , cocoa and earthy notes.

VITICULTURE

Vineyards was planted in 2002, with a north-south row direction 5 km from the ocean with cool sea breezes during the ripening period. Decomposed granite soil followed by a deep clay layer. Yield between 8 - 10 t/ha

VINIFICATION

Fermented in open vats on skins for 5 days, pressed to stainless steel tanks to ferment dry, then racked to 300L American Oak barrels for malolactic fermentation and 18 months of ageing.

FOOD MATCHING

Roasts, full flavoured Mediterranean dishes as well as lamb or grilled meat

SIZE	150cl
VINTAGE	2022
ABV	14.5%
GRAPE VARIETIES	Mourvèdre (100%)
CLOSURE	Diam
SKU CODE	M5306822
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	South Africa
REGION	Stellenbosch
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.67
TOTAL ACIDITY	4.9g/l Tartaric
RESIDUAL SUGAR	2.8g/l
SKU	M5306822