Ken Forrester Wines

The Chop House Barrel Magnum 2022

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 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/I Tartaric

RESIDUAL SUGAR 2.8g/l

SKU M5306822



RED STILL WINE





STELLENBOSCH



TASTING NOTE

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

VITICULTURE

Vineyards was planted in 2002, with a northsouth 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 capes on skins for 5 days, pressed to s/stanks to ferment dry, racked to barrels - malolactic fermentation; age in 300L barrels for 18 months - American Oak barrels

FOOD MATCHING

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

