

MASON ROAD

GSM 2024

VINTAGE CHARACTERISTICS

The 2024 season in Paarl will be remembered for its highly wet and cold winter and spring, during which flooding occurred and infrastructure was damaged. With the arrival of summer, the weather changed to very dry and windy conditions, which affected crop size. January was hot, which brought the harvest forward. Due to these weather conditions, the region experienced much variation between farms, cultivars, and yields.

TASTING NOTES

Sappy abundance overflowing with redcurrants, pomegranates and cherries, threaded through with an energizing line of sumac spice and dried sage. Whole-bunch juiciness is lightly held by a silken sketch of tannic grip. Forestberries, wildberries radiate out from the core, dripping in plums and a soupçon of cherry confit. The acid is mouthwatering, refreshing the palate as it tails towards an appetizing dry finish brushed with savoury herbs.

WINEMAKING

Each variety was harvested separately at varying stages. Grenache and Syrah were whole-bunch fermented while Cinsault and Mourvèdre were crushed and destemmed. Each batch was fermented separately in open top fermenters with wild/natural yeast. A short post fermentation maceration occurred before the wine was then pressed and transferred to 500 litre and 300 litre barrels for malolactic fermentation. The wine spent a further 7 months in barrel before final blending and bottling.

WINE ANALYSIS

ALCOHOL	13,5 % Vol	pH	3,63
TOTAL ACIDITY	5,2 g/l	RESIDUAL SUGAR	3,7 g/l



WINE OF ORIGIN: PAARL SOUTH AFRICA	VEGAN VEGETARIAN SCREWCAP 2024
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BOTTLE SPECS:	BARCODE:	0781718420969	BOTTLE SIZE:	300mm x 75mm	BOTTLE WEIGHT:	1.2 kg
CASE SPECS:	BARCODE:	10781718420966	CASE SIZE:	310mm x 167mm x 250mm	CASE WEIGHT:	7.5 kg