

GRANGEHURST

Handcrafted • Traditional • Unhurried



DAYLEA RED 2007



GRAPE VARIETIES

Shiraz (48%) Cabernet Sauvignon (37%)
Merlot (10%) Mourvèdre (4%) Petit Verdot (1%)

WINEMAKING

Grapes harvested by hand into lug baskets (18 kg per basket); hand sorting of grapes; destemmed and crushed (50% whole berries) and pumped to open fermenters; manual punchdowns (pigeage) 4 to 6 times per day for duration of fermentation (7 days).

BARREL MATURATION

Matured in French oak barrels for 20 months.

BOTTLING

Gravity flow from bottling tanks through cartridge filter into 6-head manual filler. Screwcap closure for quality and convenience.

WINE ANALYSIS

Alcohol: 14.5% by volume
Residual Sugar: 2.1 g/l
Total Acidity: 6.3 g/l
pH: 3.47

COMMENTS & TASTING NOTES

A dry red blend matured in French oak barrels. A sophisticated wine for everyday drinking i.e. a "Daily Red".

ADDITIONAL INFORMATION

If you would like further information on this or any other Grangehurst wines, please contact us:

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