

# GRANGEHURST

*Handcrafted • Traditional • Unhurried*



## DAYLEA RED 2009

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### GRAPE VARIETIES

**Cabernet Sauvignon (46%) Shiraz (45%)  
Mourvèdre (9%)**

### 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: 2.9 g/l  
Total Acidity: 5.6 g/l  
pH: 3.60

### COMMENTS & TASTING NOTES

Dark ripe fruit, blackberry, blackcurrant with a perfume note and a hint of pepper. Very smooth tannins, good lengthy finish showing some earthy and smoky notes.

As the wine opens up the fruit and acid is well-balanced and has a back note of liquorice to finish. A sophisticated wine for everyday drinking i.e. a "Daily Red".

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### ADDITIONAL INFORMATION

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

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