

GRANGEHURST

Handcrafted • Traditional • Unhurried



DAYLEA RED 2010



GRAPE VARIETIES

Cabernet Sauvignon (52%) Shiraz (28%)
Merlot (10%) plus 10% other varietals.

WINEMAKING

Grapes are harvested by hand and put 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 22 months.

BOTTLING

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

WINE ANALYSIS

Alcohol: 14.1% by volume (14.0% on label)
Residual Sugar: 2.5 g/l
Total Acidity: 6.1 g/l
pH: 3.59

COMMENTS & TASTING NOTES

Dark berries and plum flavours dominate the palate, followed by hints of tobacco, liquorice and underlying cedar wood and cigar box notes. The wine has a touch of spice - a lovely lingering, savoury finish with supple tannins and a touch of liveliness towards the end.

ADDITIONAL INFORMATION

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

Grangehurst Winery, P O Box 206 STELLENBOSCH 7599 South Africa

Tel: +27 (0) 21 855 3625 Fax: +27 (0) 86 710 6070 Email: sales@grangehurst.co.za