



Percheron Shiraz Mourvèdre, WO Coastal Region 2024

SAB220 BOUTINOT SOUTH AFRICA COASTAL
REGION, SOUTH AFRICA

13.5% | 6 x 75cl | Screwcap

Shiraz 70% , Mourvèdre 27% , Viognier 3%
Vegetarian, Vegan

In the farthest flung corners of the Cape lie gnarly, old, national treasures - ancient vines once farmed with Percheron draft horses, both now a rare breed. Percheron Shiraz Mourvèdre celebrates this marriage of nature.

Boutinot
WINES

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PRODUCTION

Grapes for Percheron Shiraz Mourvedre has been sourced from traditional growers in the Swartland area of the Cape. The soil is mainly Malmsbury shale with loamy soil on the higher grounds and sandy loam lower down the slopes, interspersed with rich Hutton soils. The climate is perfect for viticulture with the low rainfall summer months, tempered by cool afternoon breezes and the cold winters allowing the vines to rest and to build up the reserves. This wine is made of 70% Shiraz, from the Riebeek Valley vineyards co fermented with 27% Mourvèdre and 3% Viognier from the Kasteelberg slopes. During fermentation the skin cap is punched down multiple times a day in order to maximize extraction. The result is a rich and dark wine, packed with fruit and chocolaty notes and a big savoury heart.

TASTING NOTE

Co-fermented Shiraz and Viognier do their thing whilst waiting for the later Mourvèdre to create this threesome. The sandy nose suggests summer pudding, black cherries and crushed raspberries with notes of aromatic spice and a latent creaminess. A richly flavoured and harmonious blend of peppery Shiraz, and warm, spicy Mourvèdre. Ripe and juicy on the palate, which is at once vibrant and dark, leading to a long, spicy finish.

FOOD MATCH

A great partner to rich and savoury red meat dishes such as salt-marsh lamb, or a gutsy bean casserole.

NOTES