



## Percheron Shiraz Mourvèdre

It was the simple love of Loire Chenin Blanc that first led Boutinot to South Africa in 1994, where they pioneered the 'wild yeast' ferment style that has now been adopted by many producers in this region. Since then they have been exploring the country's amazing vineyards to make fabulous wines from specific sites and plots. Headed by Marinda Kruger-van Eck and Ryno Booysen, the key is knowing the characteristics of each plot, understanding the benefits each grape can bring, and using this information to break rules and push boundaries. Marinda says, *"I use a combination of my knowledge and love of nature and science to create versatile, expressive and food friendly wines from this wonderful country. The whole of the Cape is our vineyard"*

Co-fermented Shiraz and Viognier do their thing whilst waiting for the later Mourvèdre to create this threesome. A bright, sandy nose that can only be Swartland in origin suggests summer pudding, cloves and crushed raspberries. There is a rich attack of fresh, very red fruit on the palate which is at once vibrant and dark. A sensational blend from the Rhone home in South Africa (Swartland). Marinda's grasp of this blend improves every year.

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

Producer: Boutinot South Africa

Winemaker: Marinda Kruger-van Eck

Country of Origin: South Africa

Region of Origin: Swartland, Western Cape

Grapes: Shiraz (70%), Mourvèdre (27%), Viognier (3%)

ABV: 14.5%

Closure Type: screwcap

