

TUROC UNIFY 2019



This vintage is a creative Cape blend showcasing the true reflection of the unique Breedekloof terroir.

A well balance wine with dominant flavours of cherries, red and blackberries with hints of coriander, cloves and white pepper. The palate displays a well-rounded richness of flavour with bold structure and a long smooth finish.

Origin: Breedekloof, South Africa

Cultivar: Pinotage (34%) Cabernet Sauvignon (33%) Shiraz (33%).

The Concept:

Dedication to our winemaker's chosen profession and their creative insight journey. Self-discovery and cultivating intuition awakening their creative passion to be in a headspace of forward moving motion. The brand name evolved to become TUROC meaning creative, idealistic and virtuous being and UNIFY meaning to merge three things. Not only merging passion, creativity and hard work, but also 3 cultivars, 3 vines and 3 terroirs. Michiel Visser (winemaker) annually selects premium

barrels to unify a limited release blend

Analysis:

Alcohol: 14.5%

Sugar: 2.5g/l

Acid: 5.7g/l

pH: 3.53

Oenology:

Harvest Type: Hand picked

Crushing: Destemmed and Crushed

Fermentation: Fermented on skin for 10 – 12 days @ 25°C – 28 °C.

A selection of 3 yeast strains were used: VIN13, D254, NT50.

Malolactic fermentation completed in 300L barrels

Maturation 22 Months.

75 % French Oak & 25 % American Oak barrels (25% new oak)