



PASCAL/SCHILDT

Winery:	Boer & Brit
Wine:	The Field Marshall
Vintage:	2014
Appellation:	W.O. Western Cape
Winemaker/Winegrower:	Stefan Gerber
Harvest Notes:	Fruit was picked at optimum maturity and fermented dry on the skins at 25°C in open fermenters with regular punch downs. Full malolactic fermentation was allowed in new French barrels. After SO ₂ adjustments the wine was racked to some oak barrels and aged for 18 month
Cellar & Blending Notes:	SHIRAZ/MOURVEDRE/ROOBINET
Tasting Notes:	Exceptional deep red colour. Complex nose of white and black pepper spices with bramble and black fruit undertones. Vibrant acid level which carries through onto a multi-layered rich palate rounded off by smooth silky tannins. The integration of oak spice and tannin add depth and complexity.
Technical Notes:	
Soil	Rich, weathered granite
Acidity (TA)	4.9
pH	3.59
Residual Sugars	2.6 g/l
ABV	14.12%
Barrel Maturation	n/a
Production (bottles)	6019 x 750 ml