

The Three Foxes Carignan 2012

VARIETAL INFORMATION:

100% Carignan

WINE OF ORIGIN:

Voor-Paardeberg

TOTAL VINEYARD PRODUCTION:

1,300 bottles

FACTS:

These grapes come from a east-facing vineyard on the shallow slopes of the Voor-Paardeberg. This decomposed granite rocky outcrop called the Voor-Paardeberg is at the start of the southern tip of the Swartland region, but technically this wine falls under the Paarl wine region. Carignan is usually used as a blending component in SA reds, but we thought it would be interesting on it's own if we gave it a partial whole bunch component for vitality because of the very ripe stems.

FROM VINEYARD TO BOTTLE:

Hand harvested, sorted and then fermented in a stainless steel tank with approximately 2 weeks post maceration before being pressed. The wine spent 18 months in large (600L) oak barrels before being bottled. There is no new wood used on any of The Three Foxes wines. Unfiltered and un-fined.

ANALYSIS:

Alcohol Vol: 14.17 %
Residual sugar: 2.2 g/l
Total acid: 6.5 g/l
Free SO₂: 20 mg/l
Total SO₂: 77 mg/l
pH: 3.49

TASTING PROFILE:

This wine is ripe and delightful and the higher natural acidity cuts through the alcohol to give it fantastic balance and a nice juicy component. We like this wine a lot. Great aging potential we reckon.

