



ANCHOR DRIFT DRY RED

A dry Red wine with berry flavours and soft tannins. Enjoy every day.

VINTAGE: NV

ORIGIN: Robertson

VARIETY: 70% Pinotage, 30% Cinsaut

SOIL TYPE: Red clay

VINIFICATION The grapes were harvested at 24.5° Balling. It was fermented at 28 degrees Celsius and pressed at 5 degrees Balling. MLF took place in 65% French and 35% American 2nd fill barrels. The wine was racked before bottling.

ANALYSIS

Alc: 13.5%

R.S: 3.45g/l

pH: 3.40

TA: 6.03g/l

FOOD SUGGESTIONS: Grilled free range chicken breast with a green peppercorn sauce.

