Miles Mossop, Max, Stellenbosch, South Africa, 2019

Product code: 6242

PRODUCER PROFILE

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Miles Mossop Wines is a family-run South African estate dedicated to crafting wines with individuality and purity. The philosophy centres on sourcing exceptional vineyard sites, harvesting at the perfect moment, and guiding the fruit gently through a natural winemaking process. Every wine aims to express its origin with clarity, character and drinkability.

VITICULTURE

The vineyards are selected based on the age of the vineyard and site from various parts of Stellenbosch, mostly unirrigated and all low yielding (4 to 6 t/ha). Giving a pure expression of its environment in the wine. The grapes are ripened to peak maturity between 23- and 25.5-degrees brix before being hand harvested and placed in a cold store overnight at 4 degrees Celsius.

WINEMAKING

Bunch sorting and berry sorting takes place before gentle and partial crushing to small open wooden and stainless-steel fermenters. There is an initial cold soak period after which fermentation starts naturally and can take anything up to14 days to complete. Extraction occurs through gentle pump overs and punch downs twice a day. Once fermentation has completed the wine may stay on the skins for an additional period of time which is dependent on the tannin development and ripeness. The wine is drained off and pressed in a vertical basket press. Malolactic fermentation takes place in barrel after which the wine is racked and returned to barrel for further maturation. Maturation takes place in 225 litre French oak barriques of which 38% is new and lasts for 20 months with regular rackings. The wine received no fining or filtration before bottling.

TASTINGNOTE

There is an intense deep dark garnet colour to this wine. Ripe blackcurrant, blueberry and dark cherry aromas are evident on the nose with hints of pencil shavings and cigar box. The palate is full rich and powerful with intense blackcurrant and dark black berry notes. The tannins are firm yet forgiving with a structured mid-palate and a lingering finish of dried Italian herbs, cedar and tobacco leaf.

FOOD MATCHING

Best served with slow roasted lamb, grilled rib-eye steak with bone marrow or an oxtail stew. The wine also pairs well with hard cheeses.

TECHNICAL DETAILS

Varieties:
Cabernet Sauvignon 50%
Merlot 23%
Petit Verdot 16%

Features:

ABV:
14%

Colour:
Red

Oak Ageing
Time: 20 Months
Type: 225 litre French oak barriques
% wine oaked: 100
% new oak: 38

Style:
Still wine

Case Size:
6 x 75cl