



WINE PROFILE

TUROC UNIFY 2019

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



Origin

Breedekloof, South Africa

Cultivar:

Pinotage (34%)
Cabernet Sauvignon (33%)
Shiraz (33%)

Analysis

Alcohol: 14.5%
Sugar: 2.5g/l
Acid: 5.7g/l
pH: 3.53

Oenology:

Harvest Type: Hand picked
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)

Tasting Profile

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.