



*Rebels
of the
Vine*



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Wine:	The Daniel Collection Amazing Grace Cabernet Sauvignon 2014							
Wine of Origin:	100% Franschoek Valley							
Bottling date:	03 September 2016							
Production:	2 250 x 750ml							
Technical Analysis:	Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
	13.89%vol.	30.7g/l	3.861	6.3g/l	0.88g/l	8mg/l	53mg/l	2.6g/l

The fruit for our 2014 is from the farm. They come from 2 blocks planted in 1999 and 2003, respectively. Irrigation is used sparingly and cover crop grown to help replenish the soils between harvests.

Harvest dates:

First to Second week of March 2014

Winemaking:

We take an attitude of trying to keep out of the grape's way so that they can produce the best wine possible from this particular site. The terrior is granite soils on a south facing slope. Canopy management to ensure sufficient sunlight to let the grapes ripen over an optimal period with sugars in the region of a Brix of 25. Fermentation is done on open 500kg containers with manual punch downs which allows each batch to ferment at its own pace and get individual attention.

Maturation:

Generally about 24 months in 50% new French oak barrels and 50% in second fill French barrels.

Tasting note:

A more traditional style on the nose with strong showing of black current upfront. The entry is characterised by rounded grippy tannins followed by a smoother calm exit towards the back accompanied by a smokiness from the barrels on the finish.

CHEERS!



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Wine:	Amistad Syrah 2014							
Wine of Origin:	100% Franschoek Valley							
Bottling date:	11 May 31 2017							
Production:	5 600 x 750ml							
Technical Analysis:	Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
	13.74%vol.	29.8g/l	3.62	5.65g/l	0.86g/l	42mg/l	110mg/l	1.47g/l

The fruit for our 2014 Amistad Syrah was selected from five vineyard sites in the Franschoek valley. Each vineyard is selected to contribute a specific profile to the final blend ie. colour, tannin, fruit or spice.

Harvest dates:

Mid February – Mid March 2014

Winemaking:

All our fruit were hand picked and chilled in our coldroom over night. The following day they are destemmed and transferred to 500kg fermentation bins or barrel for fermentation. We do not crush our berries and 15-40% wholebunches are added to each ferment. 30mg/L SO₂ is added at this stage and no other chemical additions (acid, enzymes or tannins) made. The grape must is allowed to macerate for 3-4 days before fermentation starts spontaneously. Fermentation lasts for 7-12 days at a maximum of 28°C. To extract colour, flavour and tannin from the grape skins the must is mixed by hand 2-3 times daily according to extract and tannin development. A short post ferment maceration is allowed to soften and focus tannins. At this stage the wine is drained and the skins pressed using our old basket press and transferred directly to barrel for malolactic fermentation and maturation. After completion of malolactic fermentation the wine receives a racking to remove solids and a SO₂ addition before being laid down for a 12 month maturation period. At this stage the final blend is assembled and allowed to mature for a further 15 months prior to bottling. The wine received a light egg white fining and filtration before bottling, decanting is recommended within the first 3-5 years.

Maturation:

The wine was matured for 27 months in a combination of 225, 300 and 500L French oak barrels. 10% new wine was added to the balance which is 5-8 years old.

Tasting note:

The cooler and wetter 2014 season produced a lighter style of Syrah with only 13.7%vol Alc. The wine shows notes of black currant, ribena, dried herbs and cured meats The palate is light and elegant with flavours of cherry, oaksmoke, black fruits and savoury spice. Best served a 16-18°C and will benefit from decanting in the first 3-5 years.

CHEERS!