



The Harry Hartman Mosi Wines joint venture delivers a wonderful blend.

As provocative as it is delicious, time will relinquish a velvety and more approachable character.

#### MOSI COLLABORATION 2020

BORDEAUX-STYLE BLEND - CS 50 | PV32 | CF10 | M8

Our main purpose is to offer the wine world something a little different. We encourage our winemakers to experiment in order to offer products that will showcase the terroir, the climate and the exceptional talent found in the Cape. In the spirit of collaboration, we partnered with our friend Joseph Dhafana of Mosi Wines and Spirits to create this blend. Tongai Joseph Dhafana is a refugee turned winemaker, an award-winning Sommelier, a philanthropist, Mosi Wines and Spirits owner, and a wine judge.

#### TASTING NOTES

As provocative as it is delicious. The vitality from a stellar vintage added a luminosity to this Bordeaux-style blend, introducing the wine with fresh aromas of cedar bark and pine needles before plunging into deeper layers of blackcurrant, black cherry, plum and liquorice. Enjoy a full-bodied and beautifully balanced wine, poised on ripe tannin with an olive brine saltiness adding spry energy and a savoury finish.

#### VIN TAGE CONDITIONS

The vineyards are spread all over Stellenbosch. The Cabernet Franc is situated on an east-facing slope of decomposed granite at an altitude of 250m in the Bottelary ward of Stellenbosch. The Merlot is situated in the Simonsberg ward and also situated on an east-facing slope of decomposed granite at 300m. The Petit Verdot is at 275m above sea-level in the Bottelary ward, but on much deeper and heavier soils. The Cabernet Sauvignon is planted on various sites within the Bottelary, Helderberg and Polkadraai wards on decomposed granite and ferricrete soils.

#### VINIFICATION

Maturation took place in a combination of 60% new oak and 40% in second & third filled French oak barrique and foudres for 22 months. Mainly Saury, Sylvain and Taransaud 225, but also a 1000 litre foudres were used with pigeage 2- 3 times per day. The malolactic fermentation was done spontaneously. Fermentation peaking at 30°C. IPW certified. Yield average of 6 - 8 ton/ha.

COMPOSITION	Cabernet Sauvignon 50%   Petit Verdot 32%   Cabernet Franc 10%   Merlot 8%
ORIGIN	Stellenbosch, Western Cape
PRODUCTION VOLUME	1968 Litres
SOIL TYPE	Sandstone, Decomposed Granite, Shale, Ferricrete Granite
AGING POTENTIAL	10 Years

ALC 14.04% | RSg/l 1.4 | TA 5.1 g/l | pH 3.72 | VA 0.63

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