



Produced by Mount Abora Vineyards,
Riebeeck Kasteel, Swartland, South Africa

Mount Abora The Abyssinian 2016 ***Mourvèdre, Cinsault, Syrah, Grenache***

Imagine...

Mount Abora, as created by English romantic poet Samuel Taylor Coleridge in his famous poem *Kubla Khan*, is a mythical place of the imagination. Creation is impossible without a clear vision of what is to manifest. Creativity in winemaking is about imagining a texture, a taste, a feel and then setting out to achieve the vision.

The Abyssinian is a blend of Mourvèdre (57%), Cinsault (27%), Syrah (15%), and Grenache (1%) made from hand-harvested grapes off old bush vines. The Swartland grapes (from sites with shale and decomposed granite soils in Paardeberg, Malmesbury and Riebeeck West) were crushed and fermented on stalks and skins in open fermenters. Natural fermentation was allowed and post-fermentation hot-soaking was done to integrate tannins and natural acids. The wines were matured separately in a collection of seasoned 300 litre French oak barrels for 12 months.

In imagining *The Abyssinian* we took our cue from the masters of Burgundy and as expressed in the wines of Crozes-Hermitage icon, Alain Graillot – a Northern Rhône Ranger by domicile, but a Burgundian at heart, making wines that are luminous and bright, with lower alcohol levels and a strong mineral core.

This is a natural wine, made without modern winemaking additives and trickery. The wine is unfiltered and sediment may occur. Decant and let it breathe for 45 minutes to an hour as the style of the wine dictates patience and a Zen approach to enjoyment.

Enjoy with white truffles if you can find any. Otherwise enjoy with duck dishes and other deserving poultry, even those disguised as pork or wild boar!

PRODUCTION: 2 400 bottles

TECHNICAL ANALYSIS:

Alc 12 %/vol • RS 2.0 • TA 6.7 • pH 3.61 • Free SO₂ 11 • Total SO₂ 55 • VA 1.0