



**MYBURGH BROS.**  
PAARL, SOUTH AFRICA

### **Myburgh Bros. Little j Red 2021**

*“Our great-grandfather and his brother combined their resources and talents in many farming endeavours, including pig farming and winemaking. Back then, in the early 1900’s, winemaking was very traditional and devoid of the additives and manipulations that are so prevalent these days. We have identified a few special vineyards on neighbouring properties and we are using these to make the Myburgh Bros. wines.*

*Although growing grapes and making wine is seriously hard work, we hope that each sip of our wine will add pleasure, fun and joy to your lives.” ~Tyrrel & Philip Myburgh, Joostenberg Estate Wines*

### **Tasting Notes**

Mouthwateringly vibrant red berries flood the nose and palate. Soft, luscious mouth-feel. Refreshing and medium-bodied.

### **Vineyards**

The vineyards are situated on farms in the south-western part of the Paarl wine region; locals call the area Muldersvlei. Soils are a combination of decomposed granite and clay shale. Winters are cold and wet, and the summer months are relatively dry and warm. Proximity to the ocean is about 30km and this has a positive, moderating effect on the temperatures in the months leading up to harvest. Most of the vineyards are dry-farmed and all are hand-harvested.

### **Winemaking**

A combination of de-stemmed grapes (75%) and whole bunches were fermented in small, open-topped tanks. The fermentation was managed carefully to limit excessive extraction, and the resulting wine was transferred to seasoned oak barrels (53%) and stainless steel tanks (47%). After 11 months of maturation, the various components were blended and bottled. The wine was subject to a minimal amount of filtration and stabilisation to maintain as much purity as possible. A small, natural and harmless deposit might form in the bottle over time.

### **Blend**

Syrah 41%, Cinsault 39%, Merlot 15%, Grenache 5%

### **Analysis**

Alcohol: 13% • Residual Sugar: 1.4g/L • pH: 3.49 • Total Acid: 5.2g/L

