

# GRANGEHURST

*Handcrafted • Traditional • Unhurried*



## DAYLEA RED 2015

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### WHY DAYLEA RED?

Over the years many of our customers have commented that although they really enjoy Grangehurst wines, they are special occasion wines – not for everyday drinking. So I decided to blend and bottle a less expensive wine to be enjoyed on a regular basis. We decided to name this “daily red” wine DAYLEA RED (and there is a story behind the spelling of this name!). Our first vintage of DAYLEA RED was 2007 and we have just released the 2015 vintage. Enjoy!

### GRAPE VARIETIES

Cabernet Sauvignon (41%) Merlot (24%) Pinotage (22%) Petit Verdot (13%)

### WINEMAKING

Grapes harvested by hand into lug baskets (18 kg per basket); hand sorting of grapes; destemmed and crushed (50% whole berries) and pumped to open fermenters; manual punchdowns (*pigeage*) 4 to 6 times per day for duration of fermentation (7 days).

### BARREL MATURATION

Matured in French oak barrels for 18 months.

### BOTTLING

Gravity flow from bottling tanks through cartridge filter into 6-head manual filler. Screwcap closure for quality and convenience.

### WINE ANALYSIS

Alcohol: 13.8% by volume (13.5% on label)  
Residual Sugar: 1.1 g/l  
Total Acidity: 6.2 g/l  
pH: 3.71

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### ADDITIONAL INFORMATION

If you would like further information on this or any other Grangehurst wines, please contact us:

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