Generations of flavour

FORREST

Brix at Harvest 19.5 average

Analysis at bottling

pH	3.46
T.A.	6.6 g/l
RS	1.2 g
Alcohol	12%

Viticultural Practise

Planting Density	2.5 × 1.5m rows
Trellis system	2 Cane VSP
Yield	7.6 tonne/ha



ST LAURENT — NV

Native Country: France
St Laurent is commonly grown in Austria, Czech Republic, and Northern Italy. Originating from France, it produces dark-coloured, small berries with smooth tannins and a sweet cherry scent.

Vinification

Harvested, crushed and then fermented in small batches in oak cuves to add complexity. The ferments are hand plunged, skin contacted post fermentation, gently pressed and then aged in a 20/80 blend of new/old French oak barriques for 15 months prior to blending and bottling in late summer.

Tasting Notes

Boasting a deep blue/red hue, the Forrest St Laurent offers aromas of violets and raspberries. Its palate is marked by notes of dark cherry, chocolate, and allspice, with a lingering touch of leather and mushroom.