



PRODUCT INFORMATION

The Foundation Stone Red 2022
26% Shiraz, 22% Cinsault,
23% Mourvèdre, 21% Grenache Noir,
8% Viognier
Coastal

FOOD SUGGESTIONS

Enjoy with ostrich or beef carpaccio, duck,
venison and rump steak with a creamy
pepper sauce.

AWARDS & ACCOLADES

Foundation Stone Red 2019 - 3½ stars John
Platter Wine Guide 2024

Foundation Stone Red 2019 - 3½ stars John
Platter Wine Guide 2023

Foundation Stone Red 2019 - NWC Double
Gold Award 2022

Foundation Stone Red 2019 - 2024 Vitis
Vinifera - Gold

Foundation Stone Red 2018 - 3½ stars John
Platter Wine Guide 2021

Foundation Stone Red 2015 - NWC/Top 100 SA
Wines 2018 – Winner Double Gold Award

Foundation Stone Red 2014 - Selected for The
Sommerliers Selection. Top 100 SA Wines 2016

FOUNDATION STONE RED BLEND 2022

HARVEST PROCESS

Vineyards from Franschhoek and Paarl were selected to make this
Mediterranean-style blend. Grapes were harvested by hand between 23° –
24°. Baling with good harvesting conditions throughout.

WINEMAKING

Fermentation took place in open top fermenters at 25° C with 2 punch downs
daily. After fermentation the wine was kept on the skins for 30 days. Malolactic
fermentation took place in stainless steel tanks. All five varietals were matured in
older 225L French oak barrels separately for a total maturation time of 12
months and then blended for bottling.

WINEMAKER'S NOTES

This intriguing blend is silky soft on the palate with soft tannins and notes
of black pepper, violets and red fruit on the nose. Layered complexity on the
nose and palate surprise with every interaction.

TECHNICAL ANALYSIS

Alc.13.54 %

RS 1.8 g/l

TA 6.3 g/l

pH 3.42



READY FOR YOUR ENJOYMENT.

Tradition with a
touch of modernity

SERVE AT 15° TO 17°