ZINFANDEL NLH 2013

Vineyard Selection
Country of Origin South Africa | Wine of Origin | Stellenbosch

Analysis
Alcohol Volume: 7.65%
Residual Sugar g/l: 321.2
Total Acidity g/l: 8.0
pH: 3.55

Character
Aromas of Black Forest cake, cherry, chocolate, cream, molasses, marmite, spice, and sweet tobacco with a palate that is syrupy with sweet cherries, plum caramel, liquorish, and dates.

Preparation of Wine
Partially fermented on skins, Fermentation completed in small oak barrels. 10 months barrel maturation in new French oak.

Suggested Food
Wine pairs perfectly with ripe cheese, blue cheese, and highly concentrated dark chocolate. This wine will match the most intense flavours you can throw at it.

Case Size: 12x750ml
Bottle Barcode: 6009801125138
Case Barcode: 16009801125135