Inspired by the past. Passionate about our future.

Cultivar Selection

MALBEC 2016

Country of Origin South Africa | Wine of Origin | Stellenbosch

Analysis

- Alcohol Volume: 13.10%
- Residual Sugar g/l: 2.1
- Total Acidity g/l: 4.80
- pH: 3.70

Character

Savoury/meaty notes combine with rich plum, cherry pith and blue berry aromas. Lush chocolate and liquorice nuances are supported by smooth, velvet tannins, mid palate weight and a creamy finish.

Preparation of Wine

Malbec grapes were handpicked & transported to the cellar for immediate processing. Wild fermentation started in stainless steel tanks after a two days of cold maceration. Regular pump-overs during fermentation was done for colour, flavour and tannin extraction. After fermentation the wine was aged small oak barrels/casks for 9months.

Suggested Food

Complements any meat coming off the coals, as well as Cape Malay dishes like Bobotie

Barcodes

- Bottle Barcode: 6009801125602
- Case Barcode: 16009801125609