



BLACK BEAUTY 2017

The wine is made from Shiraz grapes grown on koffieklip soils. The grapes are harvested at optimal ripeness where they are crushed and destemmed directly into stainless steel tanks when they undergo 24 hours cold maceration before fermentation. Once fermentation starts the grapes are pumped over 3 times per day. The wine is left on the skins post fermentation before being pressed and aged in french oak.

ALC 14.5%	RS 2.05g/L	VA 0.75g/L
PH 3.31	TA 6.58g/L	TSO ₂ 84mg/L

Deep, dark intense ruby colour, with elements of smoky, savoury dark fruit and liquorice as well as hints of vanilla and spice. The pallet is soft and smooth with gentle tannins. Barrel ageing took place in 400L barrels for 24 months.