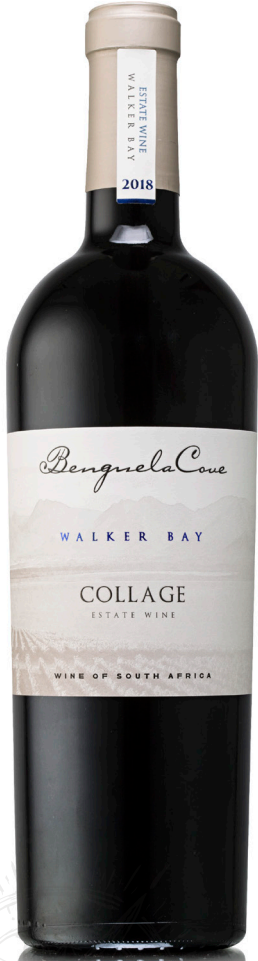


100%
ESTATE GROWN



IN THE VINEYARDS

Walker Bay is synonymous with quality. Nudged by the Bot River lagoon with vistas of the Atlantic Ocean, the vineyards enjoy cool daytime temperatures that drop even more at night. A beneficial diurnal range aids in even ripening and complexity, ushering the development of delicate fruit notes, fine tannin structure and a bright acidity. Tapping into the diversity of slopes, soil types, row direction, cultivars and clones, the potential of these vineyards are set up to become a perfect snapshot of a vintage.

Slope: south east and south west facing vineyards | Soil: predominantly weathered shale and iron laterites, high calcium content

CHARACTER

The initial masculinity of this wine is tempered with vivid notes of violets, delivering a classic, multi-faceted blend. Rich aromas of plum, marzipan and liquorice are wrapped in cool nuances of cigar leaves, cedar and dried herbs. Well knitted tannins are trailed with vivacious fruits, leaving you wanting more.

PERSONALITY

Showcasing the best of a vintage, this Bordeaux-style blend represents elegance. Each cultivar takes a bow in this classic blend – the result of smart winemaking and quality fruit. As the name suggests, this blend is an artwork, representing the diversity of the estate in its broad spectrum of aromatics, structure and colour, delivering on depth and complexity.

Alc: 14.06 % | pH: 3.62
TA: 5.6 g/l | RS: 2.9 g/l

IN THE CELLAR

Bunches were hand-picked and berry sorted. Varietals and vineyard blocks were vinified and matured separately to ensure that each component reached its optimal potential. Each component was tasted individually, only the best used to make a blend that combines the unique attributes of each cultivar.

Maturation: 18 months | Oak: 45% new French oak | Production: 26 barrels | Cultivars: 52% Cabernet Sauvignon, 32% Malbec, 12% Petit Verdot, 4% Merlot

BEST TO ENJOY

This wine is a rewarding food partner that will reciprocate with the same complexity offered in dishes that deliver on flavour and texture.

Cellaring potential: 8 years from vintage | Serving temperature: 14 - 16 C

Smoked meats | Osso Bucco | Duck fat roasted vegetable | Chocolate fondant

This is a blend of four grape varieties that went through a seven-stage selection process. Blending was done with one key idea in mind: to best reflect all the individual characters; to feel “complete” to all senses.

~ Cellar Master, Johann Fourie