

FROM THE COOL
TIP OF AFRICA

BLACK OYSTERCATCHER



ANALYSIS

Alc: 14 %

R.S: 1.5

pH: 3.55

TA: 5.6

BLEND

60% Cabernet
Sauvignon
40 % Merlot

CLOSURE

Screw cap

WINEMAKER

Dirk Human

Cabernet Sauvignon Merlot 2007

Certified as wine of origin Elim

TASTING NOTE

Attractive nose of concentrated red berry fruit with hints of spicy aromas. Full bodied on the palate, this vibrant wine is elegant, well-structured and will partner any occasion.

WINEMAKING

Both varietals of this blend are handpicked gently de-stemmed. Independently fermented, matured and aged in French oak for 16 months and meticulously blended.

It is then bottle aged for 12 months after which it is tasted at regular intervals to determine the release date.

FOOD COMPLEMENTS

Picking up the earthy notes in this wine we like to pair our Cabernet Sauvignon Merlot with braaied rump steak with a field mushroom sauce.