

FROM THE COOL  
TIP OF AFRICA

# BLACK OYSTERCATCHER



## ANALYSIS

Alc: 11.5 %

R.S: 1.2

pH: 3.46

TA: 6.3

## BLEND

50 % Merlot

50 % Cabernet  
Sauvignon

## CLOSURE

Screw cap

## WINEMAKER

Dirk Human

## Rosé 2011

Certified as wine of origin Elim

### TASTING NOTES

The distinctive strawberry, red cherry and pomegranate aromas originate from the unique way these two grapes are fused.

A lingering, dry crisp and mineral taste on the palate.

### WINEMAKING

The 2011 Rosé is a blend of 50% Merlot and 50% Cabernet Sauvignon grapes. Both portions of this blend are picked at an early stage, moderate skin contact given and only the free-run juice used with a cold fermentation technique.

### FOOD COMPLIMENTS

Summer, sunshine, the Black Oystercatcher Rosé and a fresh salad of Watercress, Peppered Strawberries and a Mild Goats Cheese is just the perfect combination.

