

FROM THE COOL  
TIP OF AFRICA

# BLACK OYSTERCATCHER



## ANALYSIS

Alc: 14 %

R.S: 2.7

pH: 3.66

TA: 5.7

## BLEND

41% Cabernet

39% Merlot

20% Shiraz

## CLOSURE

Screw cap

## WINEMAKER

Dirk Human

## Triton 2010

Certified as wine of origin Elim

### TASTING NOTE

Ripe red berry on the nose, with hints of mocha and white pepper. Remarkable minerality and soft tannin on the palate are complemented by a plump mouth feel and long finish.

### WINEMAKING

The varietals of this blend are hand-picked and gently de-stemmed. Independently fermented, matured, 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

A rich oxtail stew with roasted tomatoes and fresh basil. Chilled, the Triton makes for a very interesting flavour combination with a dark chocolate tart with freshly ground coffee beans and a berry compote.