

FROM THE COOL
BLACK OYSTERCATCHER
TIP OF AFRICA



ANALYSIS

Alc: 13.5 %

R.S: 2.6

pH: 3.48

TA: 6.4

BLEND

34% Cabernet

33% Merlot

33% Shiraz

CLOSURE

Screw cap

WINEMAKER

Dirk Human

Triton 2011

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.

