

FROM THE COOL
TIP OF AFRICA

BLACK OYSTERCATCHER



ANALYSIS

Alc: 14%

R.S: 1.5

pH: 3.53

TA: 5.6

BLEND

46% Cabernet

31% Merlot

23% Shiraz

CLOSURE

Screw cap

WINEMAKER

Dirk Human

Triton 2007

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.