

Blend
86% Shiraz, 12% Cabernet
Sauvignon, 2% Cabernet
Franc

Analysis
Alc: 14 %
R.S: 2.3
pH: 3.58
TA: 5.4

Closure
Screw cap

Winemaker
Dirk Human

Buy online



Rate on
www.vivino.com



Triton 2013

Certified as wine of origin Elim

Tasting Note

Prominent white pepper on the nose with hints of dark fruits. Remarkable minerality and soft tannin on the palate are complemented by a plump mouth feel.

Winemaking

The varietals of this blend are hand-picked and gently de-stemmed. Independently fermented, matured, aged in French oak for 12 months and meticulously blended.

Enjoy with

Hearty red meats, dark chocolate, coffee and red berries

From the Black Oystercatcher Kitchen

Enjoy the Black Oystercatcher Triton with our red wine & Venison Shank pot recipe. Sign up to get wine deals, limited reserve wines, special recipes and much more.

www.blackoystercatcher.co.za

Connect with Black Oystercatcher



Moddervlei Farm, Elim

Postal Address PO Box 199, Bredasdorp, 7280, South Africa

To order: Tel: +27 (0) 28 482 1618. orders@blackoystercatcher.co.za www.blackoystercatcher.co.za