

FROM THE COOL
TIP OF AFRICA
BLACK OYSTERCATCHER

**Triton
2007**

Certified as wine of origin Elim

BLEND

Black Oystercatcher Cabernet Sauvignon: 46 %
Black Oystercatcher Merlot: 31 %
Black Oystercatcher Shiraz: 23 %

TASTING NOTES

Smokey, sweet red fruit on the nose, with hints of plum, char and mocha. Remarkable minerality and soft tannin on the palate are complemented by plump mouth feel and long finish.

WINEMAKING NOTES

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 where after it is tasted at regular intervals to determine the release date.

WINEMAKING DATA

Alc: 14 %
RS: 1.5 g/l
pH: 3.53
TA: 5.6 g/l
Aging ability: 5+ years

WINEMAKER

Dirk Human

CLOSURE

Screw Cap



Oystercatcher Winery CC t/a Black Oystercatcher Wines
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