

## OUR STORY

Our passion for wine, combined with our great times with wine and desire to make it happen has inspired us to take up this labour of love.

We search for only the best quality grapes, then blend and produce delicious, easy drinking wines, that are here to be enjoyed or shared on every occasion.



**BRAND** | TASTE

**VARIETY** | SHIRAZ & CABERNET SAUVIGNON

**VINTAGE** | 2017

**ORIGIN** | WESTERN CAPE

**WINEMAKING TEAM** | Hugo and Celeste Truter

<b>WINE BALANCE</b>	Fruit	Fruity
	Body	Medium Bodied
	Tannin	Soft balanced tannins
	Acidity	Balanced acidity

<b>DOMINANT FLAVOURS</b>	Blackberries
	Chocolate
	Hint of oak
	Pepper

**GRAPES** | The berries are selected to produce a perfectly balanced and flavour packed wine. The well-drained gravel and de-composed granite soils contribute to an ideal terroir promoting a natural balance between the vigour of the young vines and their yields.

**SERVING TEMPERATURE** | Room temperature

**MATURATION** | Drink in the short term. Keep for a few months, but this wine is made to enjoy now.

**FOOD PAIRING** | Grilled lamb, Rich Cheese, Turkey, Steak on the Braai.

**SUSTAINABILITY** | A South African Wine and Spirit Board certification seal appears on each bottle of our wines. This seal is a guarantee of origin, vintage and variety as stated on the wine label.

## WINE ANALYSIS

Alcohol: 13.50 %vol  
 Residual Sugar: 4.6 g/L  
 Total Acidity: 5.42 g/L  
 ph: 3.56  
 VA: 0.52