

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 | 2019

ORIGIN | WESTERN CAPE

WINEMAKING TEAM | Hugo and Celeste Truter

WINE BALANCE	Fruit	Fruity
	Body	Medium Bodied
	Tannin	Soft balanced tannins
	Acidity	Balanced acidity

DOMINANT FLAVOURS	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: 13.52 %vol
 Residual Sugar: 4.26 g/L
 Total Acidity: 5.51 g/L
 pH: 3.58
 VA: 0.64