

# BLACK LABEL RANGE BOET ERASMUS

2018

**"Boet Erasmus is the grandfather of Dana & Etienne Buys and this elegant Bordeaux Style blend bears testament to his poise, character and stature. Definitely worth cellaring but certainly not going to fall short if drunk right now. Just be sure to keep some for the cellar."**

- Carrie Adams

## Winemakers Notes

Each component was harvested at optimal ripeness and fermented separately in stainless steel tanks. Pumpovers took place 3 times a day. After fermentation, the grapes were pressed and malolactic fermentation took place in the tank. The wine was thereafter matured in French oak barrels (35% new) for 18 months.

## Tasting Notes

Beautiful ripe, supple fruit gives way to a mouthful of polished tannins and balanced oak that lingers long. Full bodied with bright acidity and fine tannins leading to a long and savoury finish. Poised and understated, a wine worth cellaring.

## Technical Notes

Cultivars: Merlot (46%), Cabernet Sauvignon (40%), Malbec (8%), Petit Verdot (6%),  
Ageing: Enjoy now or within 15 years from vintage  
Winemaker: Karlin Nel

Wine of origin:	Simonsberg-Paarl	Residual Sugar (RS):	2.6 g/l
Packaging:	750ml	Total Acid (TA):	5.6 g/l
Alcohol %:	13.92%	pH:	3.60

