

Mystery Dry Red 2002

Lovely rich purple with a cerise rim. A complex nose of plums, cassis and stewed fruit with a hint of pepper and cloves. Juicy, ripe black fruit flavours with soft approachable tannins. Full-bodied, with a lusciously lingering aftertaste.

Serve at 19Â°C. Rolled sirloin with red wine and mushroom sauce; butterflied leg of Karoo lamb with rosemary and garlic; roast leg of venison; entrecote with pepper sauce and crisp frites; ostrich neck potjie; black mushroom and olive pasta; smoked aubergine and ham and mushroom pizza.

variety : Ruby Cabernet | 52% Ruby Cabernet, 26.3% Cinsaut, 18% Shiraz, 3.2% Pinotage

winery : Mystery Wines

winemaker :

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 3.8 g/l **pH** : 3.68 **ta** : 5.8 g/l **so2** : 138 mg/l **fso2** : 58 mg/l

type : Red **wooded**

pack : Bottle

Veritas 2003 - Bronze

Best non-Bordeaux style blend in the entry level / fun & fruity category in the Wine-of-the-Month Club May & June 2004 selection.

ageing : Drinking well now but will gain in complexity with bottle maturation.

in the vineyard : Wine of origin: Stellenbosch

Single vineyard: No

Organic: No

Yield: 8 tons per hectre

