

Louis Black Forest 2011

The wine shows lots of red fruit flavours on the nose, as well as subtle chocolate and oak flavours. The expectation on the nose is backed up on the palate, with soft luscious tannins, and delicious fruit flavours.

Enjoy with pan seared filet steak, roasted lamb shanks and pasta dishes.

variety : Shiraz | 85% Shiraz, 15% Merlot

winery : Louis Wine

winemaker : Louis Nel

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 1.2 g/l pH : 3.42 ta : 5.6 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The story behind Black Forest

Louis Nel wanted to make a more affordable wine than his top range, and when he realised that the wine he made showed cherry and chocolate flavours similar to Black Forest cake, the name was born.

Louis owes his winemaking roots to his mother who used red wine to colour the icing on his first birthday cake, so the name seemed apt.

The Shiraz and Merlot grapes used for this wine are from Stellenbosch.

about the harvest: The grapes were picked at maximum fruit flavour ripeness.

in the cellar : The grapes were fermented on the skins, and pumped over four times per day until dry. The wine was then pressed and transferred to French oak barrels for malolactic fermentation and finally aged for a total of 16 month in barrel before blending and bottling.

