

Theatre of Wine Black Countess 2012

Fresh, bright nose of meaty, peppery raspberry and ripe cherry fruit with lovely floral nuances. The palate is expressive and elegant, with a meaty, subtly leathery edge to the beautifully textured sweet and sour fruit, combining pure, sweet cherries with a crisp acidity and peppery freshness.

The wine will do justice to a medium rare char grilled rump.

variety : Shiraz | 44% Shiraz, 28% Mourvedre, 22 % Grenache, 6% Tinta Berocca

winery : Val du Charron Wine & Leisure Estate

winemaker : Bertus Fourie

wine of origin : Wellington

analysis : alc : 14.75 % vol rs : 3.1 g/l pH : 3.7 ta : 5.1 g/l

type : Red wooded

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Shiraz, Mataro & Pinotage: predominantly oak leaf and Tukulu soil types, which mean a high potential deep, well drained soil with no physical limitations. Clay content of the top soil is $\pm 15\%$ with a 20% fraction of fine gravel. The effective depth of the soil is 80cm and no drainage is required. Grenache Noir: a Dundee type soil form with top soils enriched with humified organic matter and subsoils enriched with alluvial material.

in the cellar : Each individual cultivar was treated separately to emphasize their unique characteristics. All varietals underwent alcoholic fermentation in conical five ton stainless steel tanks inoculated with specific yeast strains to enhance the terroir and the grapes' natural fruitiness. Pumped and punched down by hand six times per day for more extraction and concentration, the wines then went through malolactic fermentation in flex tanks with oak staves or in 2nd fill 500 L barrels - all top quality French and American oak. Maturation took place over a period of 12 months in oak. Thereafter the Countess was carefully blended and bottled.

