

## Theatre of Wine Black Countess 2013

Dark ruby red rim indicates youth. An elegant complex wine with cassis, blueberry, blackberry, cherry, dried herb, cinnamon and hints of leather and cigar aromas; sweet cranberry, cherry and chocolate flavours creates a richness which makes this a Delicious wine in a lighter style where the red fruit aromas dominate and the oak creates the basis for the fruit to express itself.

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 : 13.8 % vol    rs : 2.8 g/l    pH : 3.6    ta : 5.0 g/l

**type :** Red        **wooded**

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

**in the vineyard :** All the vines for this Shiraz based blend were planted in the late 2000's. The smaller amounts of Pinotage, Mourvèdre and Grenache make this wine a huge favourite.

**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.

Production: 22 000 bottles

