



TASTING NOTE from the Curators of Classic Wine

Petit Verdot Tannat 2009

This limited release wine was crafted using varieties known for their high tannin concentrations and are also well-known for exhibiting spicy characters. These varieties are generally used as blending components and mostly in small amounts.

Traditionally Petit Verdot and Tannat exhibit greenness and harsh tannins when grown in cooler climates, however the Petit Verdot and Tannat we have grown on the property exhibits soft and elegant tannins and is loaded with primary fruit.

Our Head Winemaker, Arco Laarman's appreciation of Petit Verdot inspired him to make this unusual blend and to let the fruit express fully by using older oak barrels



Appellation	Paarl
Varieties	Petit Verdot 57% Tannat 37% Petite Sirah 6%
Harvest Date	March 2009
Analysis	Alc: 14.5% R.S 3.2 T.A 6.2g/l pH 3.44
Fermentation	3-4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins
Ageing	18 months in third and fourth fill French oak
Bottling Date	August, 2011
Optimum Drinkability	2013 to 2023
Enjoy With	Venison loin with a harissa crust, cumin yoghurt, dried fruit and almond cous cous
Winemaker's Note	This wine has a savoury earthy nose with hints of anise and dark cherry. Soft rounded mouth feel with nuances of plums, sour cherry and some dark chocolate. The tannins on the mid palate are well integrated and do not dominate the wine. The finish is surprisingly soft leaving a taste of cloves.