



TASTING NOTE from the Curators of Classic Wine

## Petit Verdot Tannat 2011

This limited release wine was crafted using varieties known for their high tannin concentrations and is 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 are 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.



<b>Appellation</b>	Paarl
<b>Varieties</b>	Petit Verdot 85%   Tannat 15%
<b>Harvest Date</b>	March 2011
<b>Analysis</b>	Alc: 14%   R.S 1.8   T.A 6.4g/l   pH 3.54
<b>Fermentation</b>	3-4 weeks in stainless steel tanks which were pumped over 3-4 times a day as required. 1-2 weeks maceration on skins
<b>Ageing</b>	18 months: third and fourth fill French oak
<b>Bottling Date</b>	July, 2014
<b>Optimum Drinkability</b>	2014 to 2023
<b>Enjoy With</b>	Venison loin with a harissa crust, cumin yoghurt, dried fruit & almond cous cous, or prime rib on the bone.
<b>Winemaker's Note</b>	This wine is extremely dark red in appearance with light cured cherries and hints of tobacco and sandalwood on the nose. Juicy berries compliment the dark chocolate and slightly spicy oak flavours of this complex, full bodied wine which finishes with soft and silky tannins.