



There is a stranger (*extraño*) in the Cape's vineyards, named Tempranillo. Originally domiciled in Spain where it is revered as a noble grape, Tempranillo has now taken root in local soils and produces grapes of exceptional quality, like those used for this blend. This vibrant wine brims with strawberry, plum, and cherry flavours, backed by an earthy minerality. We've carefully integrated fellow Spaniards Grenache and Carignan - who add spice, fruit and freshness – to help temper this slightly rustic grape variety's temperamental streak. With plenty of time to delicately blend in bottle, allow us to introduce our very own *Extraño* - a full bodied, food-friendly red that pairs perfectly with tapas and spicy Mediterranean dishes. To Life!

 Charles Back



IN THE VINEYARD:

The Tempranillo and Grenache Noir grapes are both sourced from Fairview in Paarl. The Carignan is sourced from old bush vines in the Swartland, planted in 1981. The Grenache Noir is also from bush vine vineyards, with its naturally upright shoots trained through a *stok-by-paaltjie* (vine on post) technique.

HARVEST DATE:

2018 – Last week of February and first week of March

WINEMAKING:

The grapes were handpicked and sorted into open top French oak *foudres* for fermentation. The Grenache Noir and Carignan grapes included 20% whole bunches. Punch-downs took place daily and basket-pressed post fermentation. The wine was matured in French and American oak barrels (20% new barrels) for 24 months. Each component of the blend was kept separate and until final barrel selection and blending occurred.

TASTING NOTE:

Garnet, ruby red on the rim. Bold Tempranillo tempered by soft Carignan and meaty Grenache. Decadent aromas of dried black berries, black forest cake and layers of oak. Medium bodied, soft tannins and fine acidity. Integrated palate with potential to mature into an expressive, savoury blend. Uncork now or in 2 – 3 years.

RECOMMENDATION:

Enjoy with mature cheese and charcuterie platter or chare grilled lean meats.

RECOGNITION:

2015: Double Gold - NWC/Top 100 South African Wine Awards 2018

2015: 92 Points – Wine Magazine 2018

2014: 4.5 star - Platter South African Wine Guide Platter 2017

2013: Top 100 status/Double Platinum awards – NWC/Top 100 SA Wines 2017

Wine of Origin	Coastal
Alcohol	14.08%
Residual sugar	3.4 g/l
Total acid	5.4 g/l
pH	3.56
Varieties	
Tempranillo	78%
Grenache Noir	11%
Carignan	11%
Closure	Technical Cork