



SIGNATURE RANGE

INKSPOT 2018

Hidden behind all our wines is a story to be told and the signature range is no exception. The Inkspot is a blend of inky concentration with unparalleled richness. A prime expression of low-yielding, dry land bush vines.

**VINTAGE:**

2018

VARIETALS:

36% Pinotage, 31% Shiraz,
22% Cabernet Sauvignon,
11% Merlot.

ORIGIN:

Darling Region

PLANTED:

1992, 1997, 2001

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed Granite &
Oak Leaf

HARVEST DATE:

January 2018

YIELD:

8 ton/ha

SUGAR AT HARVEST:

24.5°B

VINIFICATION:

Full ripe.

2xday pump overs.

Ferment dry on skin in steel tanks.

Separate free run and press.

Portion 12 months in oak.

100% Barrel selection.

Balance of wood and fruit.

TASTING NOTES:

A powerful and inky concentration, with a tightly woven structure and perfect balance. Strawberries and plums with a hint of spices and smokiness due to barrel fermentation and maturation.

This blend with soft ripe soft tannins and red fruit flavours evolves into a well-rounded finish.

FOOD PAIRING:

Enjoy it with Rosemary marinated lamb shank in buttered polenta or serve with a cold meat platter or grilled goat's cheese salad.

ALC: 13.76% RS: 2.7g/l PH: 3.84 TA: 5.8g/l