

Legends of the Labyrinth

Dark Lady 2016

Intense chocolate / mocha aromas intermingled with fabulous fruit.



Tasting Notes: Youthful purple, fresh in colour. A coffee, mocha explosion with dark chocolate, rich black fruit, almonds and black cherries on the nose. All these elements follow through adding complexity and depth on the palate. Light to medium body with firm, well integrated tannins. Lovely fruit and wood balance, this wine is made to enjoy young

Winemaker's Notes: Pinotage from premium vineyards harvested mid-February. Only superior quality free run wine was used. 24 hour cold soaking with the addition of yeast thereafter. Colour and aroma extraction was done applying three pump-overs per day. Fermentation lasted six days. The wine underwent 100% malolactic fermentation done in combination with dark toasted French oak. The wine was filtered and bottled in September 2016

Analysis:

Alcohol:	13.89%
pH:	3.5
Total Acidity:	5.8 g/l
Residual Sugar:	3 g/l

Serving Suggestion: Serve with rich Christmas pudding, chocolate confectioneries, Duck a l'orange, Ostrich and most rich meat dishes.

Chef's Special: Dark chocolate truffles

SAWI Rating: 87 points

Awards:	Dark Lady 2011	92 Points	Parker Points
	Dark Lady 2012	Silver	China Wine & Spirits Best Value Awards 2014
	Dark Lady 2013	Double Gold	China Wine & Spirits Best Value Awards 2015
	Dark Lady 2015	Hidden Gem Double Gold	Platter's Wine Guide 2016 China Wine & Spirits Award 2016

