



The Minotaur - a creature half man, half bull was the product of forbidden love between Pasiphae and Poseidon. Banished to the Labyrinth by King Minos for terrorising the Cretans, he was eventually killed by Theseus, the Athenian Hero.

Tasting Notes:

A Cape blend of Pinotage 45 %, Malbec 21 %, Cab Franc 18 % and Shiraz 16%. Dark purple in colour with dark cherry, blackberry and truffle. The palate is complex with a medium to full bodied finish with generous but smooth, lingering, integrated tannins.

Winemaker's Notes:

The wine was produced from hand picked grapes from our premier vineyards. Bunch sorting, followed by destemming and no crushing into open top barrels, fermentation lasted for 8 days with three punchdowns per day. Extended maceration post ferment for 10 days. Malolactic fermentation took place in barrel. Ageing in 40 % new French oak 300 l barrels lasted for 18 months after which the wine was bottled in December 2017.

Analysis:

Alcohol:	13.91%
pH:	3.49
Total Acidity:	6 g/l
Residual Sugar:	4 g/l

Serving Suggestion:

At home with red meat, rich sauces and particularly with game.

Chef's Special:

Slowly cooked lamb shank with a Minotaur reduction, roast potatoes and fresh herbs.

Awards:	The Minotaur 2008	Silver	Michelangelo International Wine Awards 2010
	The Minotaur 2008	89 Points	Parker Points
	The Minotaur 2009	Gold	Michelangelo International Wine Awards
	The Minotaur 2009	Double Gold	Veritas Awards
	The Minotaur 2016	91 Points	Tim Atkin Report 2018

