

# Legends of the Labyrinth

## Dark Lady 2010



**Intense chocolate/mocha aromas  
intermingled with fabulous fruit.**

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**Tasting Notes:**

A deep plum and cherry wine with fruit and oak on the nose, overlaid by mocha and chocolate. This is a complex wine and on the palate the fruit is in harmony with the mocha elements, with plums and cherries to the fore. An excellently balanced wine with good length. A wine to be enjoyed young.

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**Winemaker's Notes:**

A 100% Pinotage harvested mid-February from a selected vineyard with lots of red fruit on the nose. Cold soaked for 12 hours, with fermentation lasting seven days with three pump-overs every day. Malolactic fermentation was done with oak to make early wood integration possible. Dark toasted French oak was used to obtain rich coffee, chocolate and mocha aromas. The wine was given a rough filtration. Bottled in November 2010.

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**Analysis:**

Alcohol:	13%
pH:	3.63
Total Acidity:	6.0 g/l
Residual Sugar:	3.8 g/l

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**Serving Suggestions:**

Most rich meat dishes, particularly with chocolate sauces. Pairs well with chocolate-led food and is great with curry.

**Chef's Special:**

C.C.C. (Chilli Chocolate Chicken)

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