

Legends of the Labyrinth Dark Lady 2011



**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 follows through adding complexity and depth on the palate. Light to medium body with firm well integrated tannins. Lovely fruit and wood balance made to be enjoyed 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 under went 100% malolactic fermentation, done in combination with dark toasted French oak. The wine was filtered and bottled in December 2011.

Analysis:

Alcohol:	13.5%
pH:	3.67
Total Acidity:	5.7 g/l
Residual Sugar:	1.7 g/l

Serving Suggestions:

Serve with rich Christmas puddings, chocolate confectioneries, Duck a la Orange, Ostrich, and most rich meat dishes. Also pairs well with curry. Lovely after dinner served with coffee.

Chef Special:

Dark chocolate truffles.
