

Professor Black Pitch Black 2023

Wine Of Origin / Varietal

Stellenbosch / Cabernet Sauvignon 39%, Cabernet Franc 24%, Cinsault 14%, Merlot 10%, Malbec 7%, Petit Verdot 6%

In The Glass

Beautiful savory nose, lavender, sage, and blackcurrants. The palate is light and structured with hints of cassis, dried herbs, and warm spice. The finish is soft and long, well supported by finely packed tannins.

Winemaking

All the varieties besides the Cinsault were de-stemmed and fermented on the skins for 2-3 weeks before pressing and ageing in small French oak barrels for a period of 14 months, 24% new, 29% second fill and 18% third fill, and the balance in older oak. The Cinsault component was fermented with 50% whole bunch and aged unwooded. Blending and light filtration took place before bottling in August 2024.

Serving Temperature

16-18 °C

Analysis

Alc: 14%

RS: 2.0

TA: 5.6

PH: 3.60

✓ Vegan

