

BOMBINATE 2016

Vintage: 2016 ABV: 14%

Cultivar: Shiraz (85%), Grenache Noir (15%)

Style: Northern Rhone style, dark fruit flavours

Area of origin: Western Cape

Vineyards: Parcels of selected grapes were picked from

high altitude Granite soils, on which the Shiraz and Grenache varieties ripened. The phenolic-ripeness were

regularly tested during the ripening process, to ensure optimal ripeness.

Winemaking: The Shiraz fruit comes from Stellenbosch,

and are dry-land farmed vineyards, ensuring deep-rooted

vines. This combination assists with optimal concentration of color, flavor and tannin structure.

The Grenache Noir is also sourced from Stellenbosch from sandy soils, the perfect terroir for ripening these

grapes. The bunches were carefully selected and picked early in the morning, and then kept separately

to ensure that the constancy of the blend always remain. Open top fermenters were used for both

wines, with punch down every four hours for the first three days and thereafter every six hours for six days

to extract depths of color and flavor, before malolactic fermentation and maturation took place. The wine

was matured for 18 months in small French Oak barrels, before the components were blended.

Tasting notes: An exotic and vibrant wine with an inky core of prunes, blackberries and olive tapenade. This

full-bodied wine has a juicy, creamy entry with soft round tannins and a long lingering finish. Textured,

composed and elegant.

ABV: 14.0% pH: 3.55 RS: 2.0g/lit

Decanter World Wine Awards: 90 Points

Tim Atkin South Africa Report: 89 points

