

Black Forest

by Louis Nel

Black Forest 2016

The story behind Black Forest

Louis Nel wanted to make a more affordable wine than his top range, and when he realised that the wine he made showed cherry and chocolate flavours similar to Black Forest cake, the name was born.

Louis owes his winemaking roots to his mother who used red wine to colour the icing on his first birthday cake, so the name seemed apt.

Winemaking procedure

The Shiraz and Mourvèdre grapes used for this wine are from Stellenbosch, and were vinified separately. The grapes were picked at maximum fruit flavor ripeness, fermented on the skins, and pumped over four times per day until dry. The wine was then pressed and transferred to French oak barrels for malolactic fermentation and finally aged for a total of 11 month in barrel before blending and bottling.

Winemaker's comments

The wine shows lots of red fruit flavours on the nose, as well as subtle chocolate and oak flavours. The expectation created on the nose is backed up on the palette, with soft luscious tannins, and delicious fruit flavours.

Food recommendation:

Enjoy with pan seared filet steak, roasted lamb shanks and pasta dishes.

ANALYSIS

pH: 3,49
Alcohol: 13.9%
Total Acidity: 5.5 g/l
Residual Sugar: 1.6 g/l

Varietals

Shiraz 85%
Mourvèdre 15%

