

THE BUTCHER AND CLEAVER

There's something about the peculiar things in life that have an uncanny knack of delivering a sense of intrigue. It's those unexpected traits, the left-of-centre personalities, the colourful characters that time and again tease our attention. The very nature of a great wine is its unique ability to deliver something a little different. This set of quirky wines is a side-step into a world of unique characteristics, where individuality from the vine is celebrated through the creation of delicious distinctive wines.



*A must
for meat*

2017 Cape Blend

Rough appearances aside, the simple cleaver becomes an instrument of refinement in the skilful hands of the artisan butcher. Much the same as our winemakers have honed their skills through this Cape blend.

Tasting Info

The components used to craft this artisanal Cape Blend are Shiraz (62%), Pinotage (31%), Mourvèdre (5%) and Malbec (2%). The Shiraz comes from Stellenbosch with a few barrels from Paarl, and Pinotage all from Stellenbosch. All vineyards are planted on rich weathered granite soils, which give intensity and layered structure. The

Mourvèdre is a

16-year-old bush vine vineyard in the Agter Paarl. Mourvèdre is perfect for bush vine cultivation as it gives more body and weight to wine compared to trellised vines.

In the cellar, this blend is given lavish treatment with 14 months in oak, 30% in new and the rest in 2nd and 3rd fill. The result is a big, bold and beautifully expressive wine with robust flavours of dark red and blackberry fruit, and cigar box flavours with cinnamon spiciness on the nose.

A great accompaniment to grilled beef, mutton or venison. In fact, it's a must for meat.

“Shiraz shines in this exciting combination with its spicy smokiness and flavours of ripe berries. Pinotage adds an unmistakable contribution to the blend, rounded off with a touch of Mourvèdre. A great accompaniment to grilled beef mutton or venison. In fact, it's a must for meat.”

- Winemaker's Note