The 2015 vintage was always going to be a tough one for nature to follow. While 2015 produced low yields driven by a dryer than average winter 2014 and no rain from October 2014 until harvest 2015 the 2015 winter was 60% wetter than the previous year with rain also falling until harvest. A cooler vintage than 2015 with a longer ripening period and stronger yields. Perhaps our longest overall harvest period yet.

**COLOUR**
Dark ruby.

**NOSE**
Intense cassis, pencil shavings, blueberry, hibiscus, alluring aromas of raspberry with hints of cedar wood.

**PALATE**
Soft, voluptuous integrated tannins with a rich creamy cassis freshness. Silky smooth broad mid palate with a finish which is full of red fruits, un-crushed black peppercorns, nutmeg and long lingering flavours.

**TECHNICAL DATA**
*Blend:* 50% cabernet sauvignon, 50% syrah
*Analysis:*  Alc: 14.5% TA: 4.7 g/l RS: 3.1 g/l Ph: 3.66

**WINEMAKER’S NOTES**
The individual varieties were handpicked and sorted allowing only optimally ripe berries to be used for this wine. Syrah picked 29 March 2016 and cabernet sauvignon 7 April 2016. Bottled 13 February 2019. Selected blocks in the vineyard were identified to be used in making the Proprietors’ Blend. All grapes fermented wild; 15% barrel fermented in new wood. Limited production.

**AGEING**
Excellent ageing potential of 10 years plus.

**FOOD PAIRING**
Rump of venison with red berries.
Magret de canard with honey and lavender sauce.