



SUPERSINGLE VINEYARDS
SOUTH AFRICA



Ouklprant Malbec 2018

Hand-harvested, sorted and de-stemmed. Riddled with ancient stone artefacts, this Single Vineyard flourishes side by side with Acheulean tools, dating back over 40,000 - 100,000 years ago; that is where the name 'Ouklprant' is derived from, meaning 'old stone ridge'.

East-facing slope. Yielding 4 tons/h. The vineyard benefits from a cool microclimate, with deep, weathered granite soils. Harvested periodically to ensure fermentation occurs on skins with a ripe tannin structure.

Cold soak for 8 days at 9°C and fermented up to 28°C. Pump overs are carried out daily until fermented dry. A manual Basket press is used. Aged for 15 months in French oak barrels.

VINEYARD: Stellenbosch Kloof

TASTING NOTES:

Layers of black cherry, pomegranate and plum, enhanced by a soft, velvety texture, with gamey and cocoa undertones.

ALC: 13.70 TA: 5.6 RS: 2.4 pH: 3.64