

# OBSCURA

## A SKIN CONTACT QVEVRI RED

*"A translucent burgundy colour in the glass with spicy fruit-driven notes of wild berries, plum and peppery cured meats. Focused, linear tannins on the palate with hints of spicy cured meats and fynbos".*

Our OBSCURA Red Blend is made up of two Qvevri of whole-bunch Shiraz, one Qvevri of destalked Greanache and one whole berry Mourvèdre with natural fermentation starting spontaneously after seven to eight days. During fermentation, the cap was punched down with a special wooden tool four times a day, after which the wine was left on the skins for a further six months, receiving gentle daily punch downs. With no additives or adjustments made, the extended skin contact helps with the extraction of tannins, aiding in preserving the wine and acting as a natural alternative to SO2.

Thereafter, the wine was separated from the skins without pressing, and the components allowed to clarify before blending and bottling, unfiltered and unfined. The wine may show some sediment.

KLEIN  
AMOSKUIL

[www.obscuraqvevriwines.co.za](http://www.obscuraqvevriwines.co.za)

