

THE MYSTERIOUS BLENDING COMPONENTS OF THE AENIGMA SERVES TO PRODUCE A CONSISTENT QUALITY CELEBRATES THE CREATIVITY AND MYSTERY OF EVERYDAY LIFE. WITH EXCELLENT DRINKING AND CELLARING QUALITIES, THIS WINE INSPIRES US TO FIND OUR OWN DISTINCT STYLE.

ORIGIN

A multi-vineyard blend in the Western Cape.

WINEMAKING

Fermentation initiated in stainless steel tanks and underwent a series of pump-overs until dry. Further maceration were allowed before drawing off and light pressing.

This wine spent 12 months in a combination of second, third and fourth fill French oak barrels.

WINEMAKER NOTES

Aromas of plums, red berries and violets with some spice wich adds to the complexity of this wine while it remains fresh and lively with well integrated oak. The palate is nicely textured with a complexity that holds interest.

FOOD PAIRING

Anything on the barbeque

WINE DETAILS

Cultivars:

A blend of mostly Shiraz 43%, Cabernet Sauvignon 43% and Cinsaut14%.

| lc 14.0% |
|------------------|
| S 2.3 g/L |
| A 5.9 g/L |
| Н 3.6 |
| |

A pursuit of quality, nothing less.

