

## Trizanne Signature Wines, Darling Barbera, Darling, South Africa, 2017



### Producer Profile

Elim is an ancient land, at the confluence of the Indian and Atlantic oceans, and at the mercy of the prevailing south easterly wind. It is in this, the coolest of cool South African climates that Trizanne has realised her ambition to make aromatic, textured, elegant white wines. Latterly she has also developed a wonderful Syrah in this wind ravaged land too. To balance these challenges she also works in Swartland, the home of the recent South African winemaking renaissance, making reds that are light of touch, vibrant and full of life.

### Viticulture

From dryland 12 year old bush vines planted on sandy loam in the Darling region on the Western Cape.

### Winemaking

The Barbera was destemmed and fermented naturally for 2 weeks. It matured in 500L old French oak barrels for 11 months on the fine lees. No fining and only light filtration.

### Oak Treatment

**Time:** 11 Months; **Type:** French Oak 500 litres; **%oaked:** 100; **%new oak:** None;

### Tasting Note

Dark ruby with bright rim in the glass. Highly aromatic with blue and red fruits and a charming herbal edge. The palate is full of bright red fruits and crunchy acid (so typical of Barbera). Lovely medium-bodied wine that refreshes the palate with a grip of fruit tannin on the finish.

### Food Matching

Venison, hard cheeses, tomato based italian dishes.

### Technical Details

**Blend:** Barbera 100%

**ABV:** 12.5%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Suitable for Vegetarians:**

Yes

**Suitable for Vegans:** Yes

**Organic:** No

**Biodynamic:** No