

Audacia CodeBreaker



Technical Details

- **Appellation:** W.O. Stellenbosch
- **Alcohol:** 14 % vol
- **Varieties:** Merlot/Cabernet Sauvignon
- **Serving temperature:** 44 - 57° F
- **No Sulfur Added:** Honeybush/Rooibos (antioxidant), Naturally Preserved

Winemaking

- **Fermentation:** The vines are between 22 and 24 years old and planted on a South facing slope in deep alluvial soils. Natural nutrients are applied to the vineyards- compostable chicken manure. The wine is aged in French oak barrels for 11 months to a ratio of 33% new oak. Blending was done three weeks prior to bottling.

Tasting Notes

- **Appearance:** Violet red in colour.
- **Nose:** Earthiness greets the nose with intense dark berries and hints of liquorice. The wine has a medium body with a soft consistency and an elegant tannin structure.
- **Palate:** Black fruit is dominant on the palate with hints of dry spices that lingers on.

Pairing

- This wine would suit any cured meat, red meats, hard cheeses and roasted vegetables.