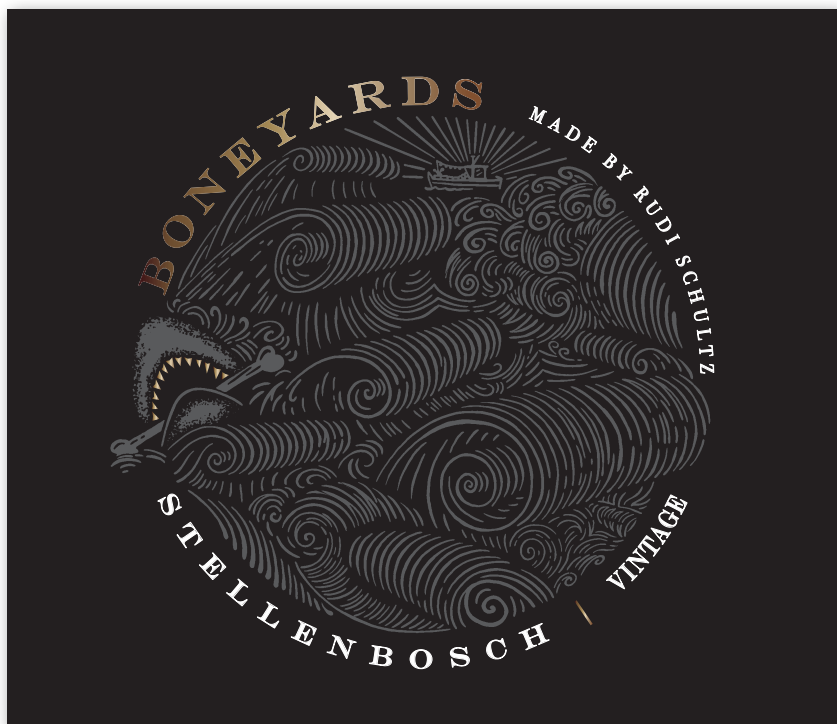


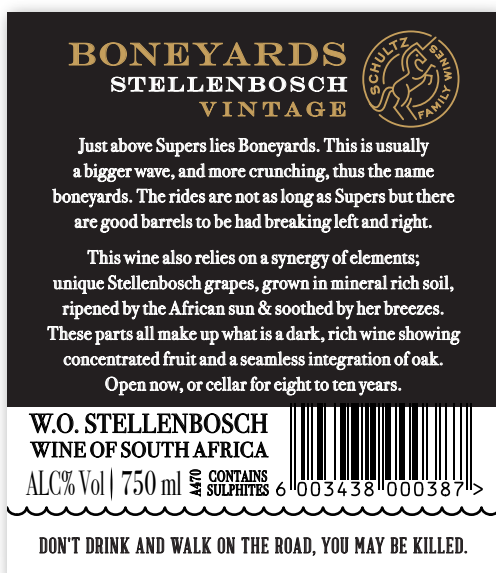
BONEYARDS

Malbec – 45%, Cabernet Sauvignon – 42% & Petit Verdot – 13%. 50% new French oak. Components are selected from the best 5 barrels of the vintage. A fine textured and well balanced wine with firm, ripe tannins. Cassis notes are supported by lovely hints of red fruit.

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17



ACTUAL SIZE LABELS



CORK CLOSURE + WAXED CAPSULE



FOOD PAIRING:

This is a red meat wine, game or beef dishes would pair well with it.

WINE OF ORIGIN STELLENBOSCH

WINEMAKING PRACTICES:

Natural Yeasts

Wines fermented at 26 degrees

Cabernet Sauvignon was hand sorted and fermented in small open top tanks with 50% whole berries, “rack and return” was done one a day to the fermenting juice

Malbec was fermented with 100% whole berries in small 1.5 ton tanks with punch downs being done twice daily.

The petit verdot, due to its firm tannins was hand sorted and whole berry fermented with a punch down every 2nd day for 5 days.

Alcohol	14%
Residual Sugar	1.52 g/ℓ
pH	3.67
TA	5.0 g/ℓ
Maturation	10 - 15 Years