



Sapphyr

2018

Flagship Range

The wine

Cultivar: 19% Cabernet Sauvignon, 17% Petite Sirah, 17% Sangiovese, 13% Shiraz, 13% Merlot, 9% Grenache, 9% Mourvèdre, 3% Tempranillo

Cellaring Potential: 10 years

Wine of Origin: Stellenbosch

A rich wine made by blending 8 varietals. Full-bodied and layered with oak and complexity

Winemaking

Grapes were handpicked from our own farm, destemmed, crushed and transferred to tank where the underwent 48hour cold maceration for gentle colour extraction. The wine was then inoculated and underwent 3 daily pumpovers. After fermentation, was not immediately pressed and was left on the skins for extended skin contact for 7-10 days. The wine was then pressed to French oak barrel for an 18-24 month maturation period before undergoing blending and bottling.

The tasting experience

A wine of grace and complexity, aromas of blackcurrants and oregano carry the depth of this wine onto the palate where flavours of jammy dark fruit, cassis and a cigar-like smokiness integrate poetically. The richness and sweet undertones carry on a long and smooth finish.

Food Pairing

This wine will pair exceptionally with Italian-style tomato-based dishes such as pasta arrabiatta and chicken cacciatore.

Accolades:

Gillbert & Gaillard '26: 93 Points - Gold

Alc.	TA	RS	pH
14.5	6.6 g/l	2.9 g/l	3.36