



Vivat crescat floreat

TEDDYHALL

Oubaas Mark Red Blend

main variety Cabernet Sauvignon/Merlot/Cabernet franc **vintage** 2016

analysis alc: 15.0 | ph: 3.43 | rs: 1.4 | ta: 5.9

type red **producer** Teddy Hall Wines **style** dry **winemaker** Teddy Hall

wine of origin Stellenbosch

tasting notes

Perfumed bouquet with pure black fruit, oyster shell, crushed flowers and just a faint hint of black truffle. The palate is medium-bodied with very fine, almost chiseled tannin and a perfect line of acidity. The Cabernet Sauvignon drives this wine forward and imparts a keen graphite thread from start to finish.

food suggestions

Oubaas Mark calls for red meat, but this wine can be enjoyed on its own or with lamb, venison, chicken, vegetarian and pasta dishes.

vineyard

The vines which yielded the fruit for this wine were planted in 2000, on broken shale soils in a prime part of Stellenbosch. An average of 6.0 tons of fruit per hectare was harvested off the trellised and drip-irrigated vines.

cellar

Small open fermenters were used and the cultivars were fermented separately. Inoculation was with a red wine yeast on its second day. The cap of fermenting grapes was punched down three times per day. After seven days of skin contact it was pressed and then pumped into tank where it underwent malolactic fermentation. The next step in the process was to transfer it into new and second -fill barrels for between 16 and 18 months of maturation. After tasting my way through the wines, I made a selection and then bottled it with the minimum of interference.

