



Kings of Prohibition

RED BLEND

TASTING NOTE Bright crimson red with dark purple core. Rich plums & BDLSV, hints of vanilla & chocolate with underlying black pepper, cinnamon spice and licorice.

SUGGESTED CUISINE | [f Z S Yd[^ ^W steak with a side of crispy fries

WINEMAKING The grapes are harvested and sorted in the field to ensure the best possible expression of fruit character. Fermentation is in a combination of open concrete vats and Sweep arm fermenters. After approximately 7 days on skins the wines are pressed, fermented to dryness on a carefully selected rate of oak planks, before being matured in a combination of stainless steel and old barrels.

WINE ANALYSIS Alc/Vol: 14.0% | pH: 3.44 | ta: 6.17g/L
Sugar: 12.6g/l VA 0.27 g/L

CELLARING Delicious drinking now but will cellar well over 2 years.