



**Wine:** **Three Men in a Tub with a Rubber Duck**

**Wine of Origin:** Western-Cape, South-Africa

**Bottling date:** **3 November 2020**

**Production:** 20 000 x 750ml

**Technical Analysis:**

Alcohol	Extract	Ph	TA	VA	FSO2	TSO2	RS
14.24%vol.	30.6g/l	3.61	5.40g/l	0.56g/l	41mg/l	90mg/l	1.9g/l

**Source of Grapes:**

The fruit for our 2019 Three Men in a Tub with a Rubber Duck was sourced from various vineyard sites around the Western-Cape of South-Africa. Each site contributing a different flavor profile to the final blend as it grows on diverse soil types and slopes. Each vineyard is handled separately to capture its unique personality. The final blend consists of Cabernet Sauvignon 60%, Merlot 35%, Ruby Cabernet 2%, Shiraz 1%, Pinot Noir 1% and Pinotage 1%

**Harvest dates:** Mid-February to End-March 2019

**Winemaking:**

All our fruit are hand-picked and chilled in our cold-room overnight. The following day they are destemmed and transferred to 500kg fermentation bins or barrel for fermentation. We do not crush our berries and 15% whole bunches are added to each ferment. 30mg/l SO<sub>2</sub> is added at this stage and no other chemical additions (acid, enzymes or tannins) made. The grape must is allowed to macerate for 3-4days before fermentation starts spontaneously. Fermentation lasts for 7-12days at a maximum of 28°C. To extract color, flavor and tannin from the grape skins the must is mixed by hand 2-3 times daily according to extract and tannin development. A short post ferment maceration is allowed to soften and focus tannins. At this stage the wine is drained and the skins pressed using our old basket press and transferred directly to barrel for malolactic fermentation and maturation. After completion of malolactic fermentation, the wine receives a racking to remove solids and a SO<sub>2</sub> addition before being laid down for a 16month maturation period. At this stage the final blend is assembled and allowed to mature for a further 2months prior to bottling. The wine received a light fining and filtration before bottling, decanting is recommended within the first 2-3years.

**Maturation:**

The wine was matured in oak for 18 months in used French oak barrels.

**Tasting note:**

Old world meets new in this blend of classic varietals. Small fruit parcels are sourced from various vineyard sites across the Western-Cape region of the South Africa and seamlessly blends to create this playful red wine blend. The wine shows aromas of fresh picked red berries and vanilla. The palate is medium bodied with bright acidity and flavors of cherry, liquorice and violets.

**CHEERS!**