

Dot's



Tasting Thursday

April 27, 2023

Happy Birthday, Mary Shera!

1. Riebeek Cellars "Torn" Sauvignon Blanc 2019

- a. 100% Sauvignon Blanc, W.O. Swartland, South Africa
- b. Granite soils, sustainable farming, 18-year-old vines—2000 cases produced
- c. Only free-run juice used, minimum skin contact, SS ferment, lees aged
- d. Upfront tropical fruit aromas, crisp acidity & minerals on finish
- e. Pair with Mexican food, Boursin cheese and garlic shrimp

2. Babylonstoren Rose 2022

- a. 100% Mourvedre (Monastrell) W.O. Simonsberg-Paarl, South Africa
- b. Shale soils, slopes of Simonsberg Mtn. in the Western Cape
- c. Racked off primary lees and aged on secondary lees for 30 days
- d. Rose petal & strawberry on nose, watermelon & pomegranate on palate
- e. Pair with trout, salmon and sushi

3. Rustenberg Cabernet Sauvignon 2019

- a. 100% Cabernet Sauvignon-W.O. Stellenbosch, South Africa
- b. 2019 right after prolonged drought, below average yields but great fruit
- c. SS Ferment w/pumpovers, 100% oak aged for 15 months-20% new French
- d. Medium-bodied, fruit forward, dark berries & tobacco, well-structured
- e. Pair with lamb chops, beef stew and Porcini mushrooms

4. Babylonstoren Nebukadnesar 2020

- a. 44.5% Cabernet, 25% Merlot, 15.5% Cab Franc, 9.8% Petit Verdot, 5.2% Malbec—W.O. Western Cape, South Africa
- b. Shale & Granite soils, 23 months aging in new French oak
- c. Each varietal vinified separately, aged collectively for 30 days after blend
- d. Opulent, sappy & fresh w/massive texture, will age well for 20 years
- e. Pair with Fried Chicken, BBQ ribs and Salmon tartare

Name: _____ Cell: _____ Email: _____

Thank you for being here!