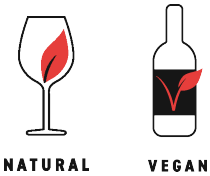
OMERTA

Blackwater

2020

'OMERTA'

Carignan | Tulbagh - South Africa



Stats

Grapes: 100% Carignan
Vineyard: Single vineyard site located outside Tulbagh on Witzenberg Mountain
Vine Age: 20-25-years-old
Soil Type: Schist and clay subsoil
Viticulture: Sustainable – dry-farmed
Fermentation: Native – open-top stainless steel tank (60% whole-cluster)
Skin Contact: 21 days
Aging: 18 months in a mixture of old 300 and 500L French oak barrels
Alcohol: 14.7%
pH: 3.75
Total Acidity: 5.8 g/L
Total SO2: 31 ppm
Total Production: 92 cases
UPC: 6009879826227

About

Omerta is named after the Southern Italian (read, Mafia) term "code of silence." The name originated from the fact that Francois would not reveal the vineyard's name, location or association for fear of other winemakers lining up for the few rows of Carignan amidst the bountiful Syrah. Demand for the wine has increased and the block on the Paardeberg had a few rough years due to drought so Francois looked elsewhere for a bit of fruit to complement the Swartland selection. In 2018, he reached out to some friends that have a great dry-farmed block at high altitudes in Tulbagh, and in 2020, this site was single source of fruit. It was a relatively straight forward vintage, and the fruit is less flamboyant and voluptuous than in 2018 (2019 was skipped), with more acidity and pithy tannins.

The grapes were hand-harvested and fermented roughly 60%whole-cluster in an open top, one-ton stainless-steel tank. Hand plunging over nearly three weeks is done for gentle extraction, keeping the purity of the fruit without too much acidity. The wine is pressed to 6-10-year-old 300 and 500L French barrels where the wine ages without sulfur addition for 18 months. It was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Bold aromas of dark plums, black cherry, and spices. Medium-bodied palate with rich plum, herbal notes, and tobacco. Subtle acidity enhances the long finish.