



## Blackwater

2018

# 'OMERTA'

*Carignan | Western Cape - South Africa*



NATURAL



VEGAN

### Stats

**Grapes:** 100% Carignan

**Vineyard:** 50% a single site on the Paardeberg - 50% a single site in Tulbagh

**Vine Age:** Average: 30-years-old

**Soil Type:** Granitic sand over exposed grey granite

**Viticulture:** Sustainable – dry-farmed

**Fermentation:** Native – 40% whole-cluster

**Skin Contact:** 18 days

**Aging:** 13 months in 6-year-old 300L French tonneau

**Alcohol:** 14.6%

**pH:** 3.3

**Total Acidity:** 5.5 g/L

**Total SO<sub>2</sub>:** 51 ppm

**Total Production:** 125 cases

**UPC:** 6009879826227

### About

Omertà,' 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 that was the new addition to the blend. The acid is still there but 2018 brought much higher levels of alcohols during the conversion than previous examples and though it lists 14.6% on the label, the wine drinks much, much lighter than that.

The grapes were hand-harvested and fermented roughly 40%whole-cluster in an open top, one-ton stainless-steel tank and one concrete tank. Hang plunging over nearly three weeks is done for gentle extraction, keeping the purity of the fruit without too much acidity.

### Tasting Note

Pungent aromas of dark plums, cherry liqueur, cassis, peppery spices and wild herbs. It is intense and medium-bodied on the palate with darker plum notes emerging with a touch of herbal tones, dried flowers and a fresh leather boot. The finish is lifted by hidden acidity and the wine has great persistence.