



Thistle & Weed

2019

'NASTERGAL'

Red Blend | Stellenbosch - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 60% Tempranillo - 40% Alicante Bouschet

Vineyard: Grondves Farm - on the slopes of the Helderberg Mountain

Vine Age: 21-years-old (Alicante Bouschet) - 14-years-old (Tempranillo)

Soil Type: Deep, red, shale & granitic derived clay-loam

Viticulture: Sustainable

Fermentation: Native - open top stainless-steel (50% whole-cluster - Alicante Bouschet)

Skin Contact: 18 days

Aging: 11 months in fourth fill French barrique

Alcohol: 12.6%

pH: 3.63

Total Acidity: 5.3 g/L

Total SO2: 80 ppm

Total Production: 250 cases

UPC: 700083698841

Reviews

Platter's Guide | 91 points

The WineMag | 90 points

About

Night falls and black nightshade (aka Nastergal) blooms, its berries ripen to inky black. Nastergal is a blend of Tempranillo and Alicante Bouschet; sourced from the slopes of the Helderberg in Stellenbosch. The Tempranillo, a revered variety originating from the Iberian Peninsula provides backbone and matches well with the rustic Alicante Bouschet. Alicante is a teinturier variety meaning it has red flesh as well as red skin unlike most red varieties which only have red skin, translating to an inky blackness. It is this unique characteristic of Alicante that inspired the wine to be named Nastergal (Black Nightshade) reminiscent of the dark berries of this common weed. 2019 was a challenging vintage for these cultivars as it was a wet winter that went late into a rather hot spring but thankfully with both grapes being early ripening varieties they were spared the mid-summer heat wave with a late January pick date.

The winemaking is kept modest and straightforward to allow the combination of cultivars and site to express itself. The grapes were sorted, fermented separately and without any additions in open top fermenters. The Alicante portion was with 50% whole-cluster while the Tempranillo was entirely destemmed. Routine punchdowns brought a gentle extraction of color and tannin. The grapes were gently pressed after 18 days on skins and drained to barrel for malolactic fermentation. The grapes matured separately in 4th fill 225L French oak barrels for 11 months before blending. It was bottled without fining or filtration and with a small addition of sulfur dioxide.

Tasting Note

Inky in color. Aromas of vibrant mulberry and raspberries co-mingle with intense spices, black pepper, black olives and blackberries. The nimble palate is flinty and spicy with great intensity and drive. The wine is lighter on its feet than the palate suggests as the finish is cascading and lengthy but without too much drying tannin.