



## Blackwater

2017

# 'OMERTA'

*Carignan | Swartland - South Africa*



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Carignan  
**Vineyard:** A single site on the Paardeberg  
**Vine Age:** 34-years-old  
**Soil Type:** Granitic sand over exposed grey granite  
**Viticulture:** Practicing Organic – dry-farmed  
**Fermentation:** Native – 20% whole-cluster  
**Skin Contact:** 20 days  
**Aging:** 16 months in 6-year-old 300L French tonneau  
**Alcohol:** 13.3%  
**pH:** 3.39  
**Total Acidity:** 5.6 g/L  
**Total SO2:** 35 ppm  
**Total Production:** 100 cases  
**UPC:** 6009879826227

### Reviews

Platter's Guide | 90 points

### About

Omertà,' named after the Southern Italian (read, Mafia) term "code of silence." Francois will 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. What we do know is it is on the granitic slopes of the Paardeberg, it is near Adi Badenhorst's vineyard and the vines were planted in 1983. Francois loves the intensity of Carignan and how it can carry immense acidity but also high tannins.

The grapes were hand-harvested and fermented 20% whole-cluster in an open-top one-ton stainless steel tank and one concrete tank. Hang plunging over 20 days is done for gentle extraction, keeping the purity of the fruit without too much acidity. The wine is pressed to 6-year-old 300L French barrels where the wine ages without sulfur addition for 16 months. It was bottled in the early Spring of 2018.

### Tasting Note

Good bright, dark red. Pungent aromas of cherry liqueur, peppery spices and wild herbs. Juicy, intense and nicely delineated, showing a sexy wild berry character to its fruit along with brisk acidity and a touch of herbal pungency for lift.