

black pearl wines

THE MISCHIEF MAKER 2018

Paarl, South Africa



Technical Notes

Fruit for this wine was hand-picked into 30lb crates with bunch selection done in the vineyard – then transferred to small open concrete tanks. Grapes were cooled to about 40 degrees F before cold soaking. Once temperature rose naturally to about 60 degrees, cultured yeast was added. Wild ferments with this style of wine are risky – hence cultured yeast option. Open tank punch downs were done gently, 3X daily for the duration of the ferment. Grapes were then pressed in an old 1 ton basket press. From there, the juice went straight to 300 liter barrels – mainly French and 2nd & 3rd fill primarily – for 1 year, during which time the wine was racked 2-3 times. Bottling is always unfinned and very seldom filtered. This vintage was 60/30/10 Shiraz, Mourvedre, Grenache but that assemblage changes every year. Roughly 500cs were made.

About this Wine

Black Pearl Vineyards is a single unirrigated vineyard on the slopes of Paarl Mountain. Mary Lou Nash & family relocated from New Hampshire in 1995 and taught themselves how to grow grapes and make wine. The 4.5 hectares of Shiraz (planted 1998) and 3 hectares of Cabernet Sauvignon (planted 1999) are nestled between a parcel of extremely rare patch of Renosterfeld (an indigenous flora) which is considered a World Heritage area. They buy in their Grenache from a nearby vineyard. Their vineyard is managed organically, save for the very infrequent need to spray for mildew. The fruit that they grow, produces voluptuous wines with soft tannins and black fruit notes – much like South Australia or Paso Robles. Since 2007 Mary Lou has always added Mourvedre to her Shiraz but never wrote on the label. Now she has included some Grenache and is trying to make a more perfumed, herbaceous & savory wine. The Shiraz, while it has a lot of black plum notes, also has nice peppery spiciness while the Mourvedre adds a graphite note to the aromatics and the Grenache adds white spice notes.

UPC CODE: 858441006071

Wine Analysis

Alcohol: 15%
Acidity: 6.1 g/L
pH: 3.8 g/l
Residual sugar: 4.1 g/l

- ✓ VEGAN FRIENDLY
- ✓ SUSTAINABLE
- ✗ ORGANIC
- ✗ BIODYNAMIC

Wine maker: Mary-Lou Nash
Appellation: Paarl
Assemblage: 60% Shiraz, 30% Mourvedre, 10% Grenache
Yields per Acre: 3.5 tons average
Cases Produced: 500
Filtration and fining: None
Wood treatment: 100% Barrel matured; 2nd & 3rd fill French
Length of barrel maturation: 12 months
Density of planting: 2700 vines per hectare
Age of vines: average age of 23 years
Yields: 3-4 tons a hectare
Trellising: Trellised high at 1,2 meters for the cool Atlantic breeze and to avoid heat reflected from hot soil
Row direction: Some NW and SE for wind flow to prevent disease and sun penetration

Assemblage

60% Shiraz
30% Mourvedre
10% Grenache

Scores/Reviews

93 pts John Platter
91 pts Decanter World Wine Awards

