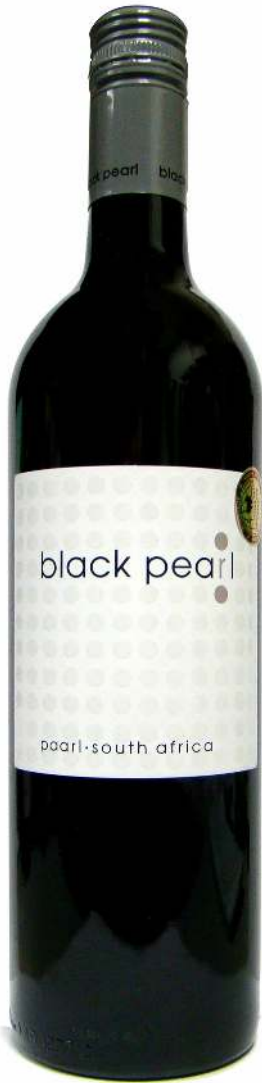


# black pearl wines

Oro 2019

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 73% Cabernet Sauvignon and 27% Shiraz but that assemblage changes every year. A little less than 3000cs 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. Mary Lou has earned quite the reputation in the SA's industry as a renegade wine-maker and her accomplishments are well respected by her peers. 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 Renosterveld (an indigenous flora) which is considered a World Heritage area. 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. The Cabernet Sauvignon ripens easily here, and has no green/vegetal undertones. The Shiraz, while it has a lot of black plum notes, also has nice peppery spiciness to complement the Cab, especially the white pepper backbone.

UPC CODE: 697412000003

## Wine Analysis

Alcohol: 15%  
Acidity: 5.7 g/L  
pH: 3.8 g/l  
Residual sugar: 2.7 g/l

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

Wine Maker: Mary-Lou Nash  
Appellation: Paarl  
Varietal: 73% Cabernet Sauvignon & 27% Shiraz  
Yields per Acre: 3.5 tons  
Cases Produced: 2,850  
Filtration & Fining: None  
Wood treatment: 100% Barrel matured; 2nd & 3rd fill French  
Length of barrel maturation: 12 months  
Density of planting: 2200 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 North South for wind flow to prevent disease, some East West for maximum sun penetration

## Assemblage

73% Cabernet Sauvignon  
27% Shiraz

## Scores/Reviews

92 pts John Platter  
89 pts Decanter World Wine Awards

