

black pearl wines



THE MISCHIEF MAKER 2024

Paarl, South Africa

Technical Notes

Fruit for this wine was hand-picked into 30lb crates with bunch selection done in the vineyard and on a sorting tray before a gentle crushing and destemming – then transferred to small open tanks. Grapes were cooled to about 40 degrees F for 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 by hand, 3X daily for the duration of the ferment. Grapes were then pressed in a traditional 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 unfiltered and very seldom filtered. This vintage was 88% Shiraz, 6% Grenache, 6% Mourvèdre. Roughly 500cs were made. Black Pearl Vineyards comprises a single, unirrigated vineyard on the slopes of Paarl Mountain.

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About this Wine

Black Pearl Vineyards is an unirrigated vineyard on the slopes of Paarl Mountain. Mary Lou Nash relocated from Maine in 1995 and taught herself how to grow grapes and make wine. The 4.5 hectares of Shiraz (planted 1998) is nestled between a parcel of extremely rare patch of Renosterveld (an indigenous flora) which is considered a World Heritage area. She buys in the Grenache and Mourvèdre 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 Mourvèdre 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 Mourvèdre adds a graphite note to the aromatics and the Grenache adds white spice notes.

Wine Analysis

Alcohol: 14.5%

Acidity: 5.76 g/L

pH: 3.8 g/l

Residual Sugar: 3.2 g/l

✓ **VEGAN FRIENDLY**

✓ **SUSTAINABLE**

✗ **ORGANIC**

✗ **BIODYNAMIC**

Wine Maker: Mary-Lou Nash

Appellation: Paarl

Assemblage: 88% Shiraz, 6% Grenache, 6% Mourvèdre

Shiraz Yields per Acre: 3.5 tons average

Produced: 500

Filtration & 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 26 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

Scores/Reviews

95pts Platter's Wine Guide

"Shiraz with dabs grenache noir & Mourvèdre, 15 months oaked, luscious 2024's berry mix dusted with vanilla & spice, notes of pepper & scrub adding complexity. Already appealing but ageability not overlooked: enough musculature for a fine future. Paarl Swartland vines, like the last vintage (94 points)"

92pts Decanter

90pts James Suckling

