



STRANGE KOMPANJIE

THE TEA LEAF

WESTERN CAPE REGION

WHAT'S THE STORY?

A naturally fermented old bush vine brew. 'Tea Leaf' hails from the uniqueness of the vineyards where the grapes from these wines grow; amongst South Africa's native rooibos (red tea) plants that grow wild amongst vines, protected from removal and yet to be successfully cultivated anywhere else in the world.

PRODUCTION

A brew of Old Vine Vineyards planted in 1977, Grenache Gris, and Marsanne. Barrel matured for 9 months in 600 litre French oak barrels; naturally fermented.

TASTING NOTE

On the nose there are notes of ripe peach, salted butter, and macadamia. The palate combines firm, high-key fruit with a gentle, sandy texture true to the source vineyards' soil leading to a savoury, lightly honeyed finish. This is a deeply satisfying wine made from a blend of high quality bush vine fruit.

FOOD MATCH

Simply cooked fish dishes, scallops, salt & pepper squid or fishcakes, light seafood pasta, risotto, rich salads, and sushi.

80% Chenin Blanc | 13% Grenache Gris | 7% Marsanne
ALC: 13% | R/S: 4.1 (g/l) | TA: 5.9 (g/l) | PH: 3.4

