



# STRANGE KOMPANJIE

## UNDERWORLD BLEND NO.3

WESTERN CAPE REGION

### WHAT'S THE STORY?

Beneath the earth a hidden kingdom lies a land of sticks and stones, of broken bones, where roots abide unseen and thrive, finding every fossil and fissure, drinking in the mineral memories of millennia. A Coastal concoction of Mourvèdre & Grenache Noir.

### PRODUCTION

All the components come from dryland vines with deep root systems. Each varietal and origin brings something unique to the blend: The Grenache dominates giving freshness, bright red fruits and juiciness; whilst Paarl Mourvèdre brings the whole blend together rounding it off and providing structure and complexity.

### TASTING NOTE

Vibrant raspberry, cherry, and cranberry on the nose with warm earthy layers and peppery spice. Elegant soft tannins with a fresh acidity, balanced by juicy red fruit and hints cherry bakewell on the palate. Exceedingly fine Rhône blend from Mr Rossouw.

### FOOD MATCH

Great with roast beef or lamb, as well as grilled meats and BBQs.

**63% Mourvèdre | 37% Grenache Noir**  
**ALC: 13% | R/S: 2.4 (g/l) | TA: 5.7 (g/l) | PH: 3.49**

