



SILVERTHORN WINES

MAGIC IN THE BOTTLE...

Richly entwined in Arabian folklore, Genies are best described as free-willed spirits formed from smokeless fire. Capable of using their power to create either magic or mischief, Genies were popularised in the Tales of One Thousand and One Nights.

Traditionally, Rosé Champagne is made from two red varieties, namely Pinot Noir and Pinot Meunier. With Silverthorn The Genie we broke the rules. Embracing the free-willed spirit of the Genie, we opted for something far more daring and exotic, and used Shiraz, an ancient grape variety, originating from Persia. We're delighted to reveal that the results have been pure magic!

www.silverthornwines.co.za

SILVERTHORN

The Genie

WINE MAKING

The Genie was hand harvested in mid February in the early hours of the morning at 19 degrees balling. The grapes were whole bunch pressed with a very low recovery rate of only 550 liters per ton – this ensures that no bitter tannins are extracted and leaves the juice with a beautiful light purple colour. The colour gradually evolves into a salmon pink. Fermentation took place in a stainless steel tank at 15 degrees Celsius. Secondary fermentation occurred in the bottle and the wine spent a minimum time of 15 months on the lees after which it was manually riddled and degorged. Total production – 13 900 bottles.

DESCRIPTION

Colour/appearance: Bright onion skin – fine twirling bead of bubbles.
Nose: Exotic bouquet of Turkish delight and rose water.
Palate: Fresh raspberries and sherbet flavours supported by a velvety texture, fine mousse and lengthy finish.

GENIE NV ANALYSIS

Alc – 11.9%; RS – 8.6g/l; pH – 3.09; TA – 7.2g/l

SUGGESTED FOOD PAIRINGS

Salmon gravadlax on crisp rye toast – Parma ham and red figs – Strawberries macerated with black pepper.