



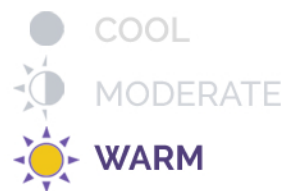
# CARMENÈRE MALBEC PINOTAGE

**CHILE**  
Native to Bordeaux

**ARGENTINA**  
Native to South-West France

**SOUTH AFRICA**  
Native to South Africa!

CLIMATE



## CARMENÈRE CHILE



FLAVOUR



GREEN BELL PEPPER



EUCA LYPTUS



BLACK BERRY

## MATURATION BLENDING

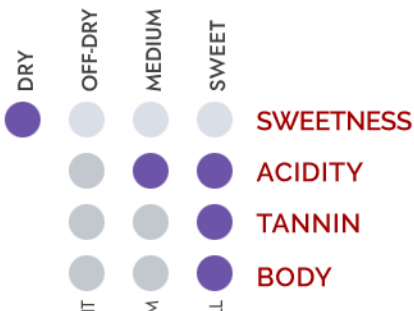
Often OAKED  
Blended (Cabernet, Merlot)  
or single varietal



LEATHER



EARTH



## MALBEC ARGENTINA



FLAVOUR



BLACK PLUM



BLACK BERRY

## MATURATION BLENDING

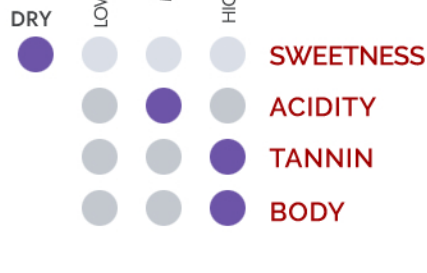
Often OAKED  
Single varietal or blended  
(Malbec, Cabernet, Merlot)



DRIED FRUIT



MEAT



## PINOTAGE SOUTH AFRICA



FLAVOUR



STRAW BERRY



RASP BERRY



RED CHERRY

## MATURATION BLENDING

Takes strong flavours from OAK  
Blended (Cabernet, Merlot)  
or single varietal



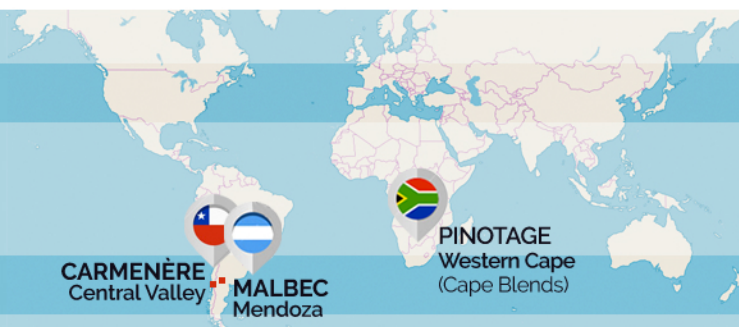
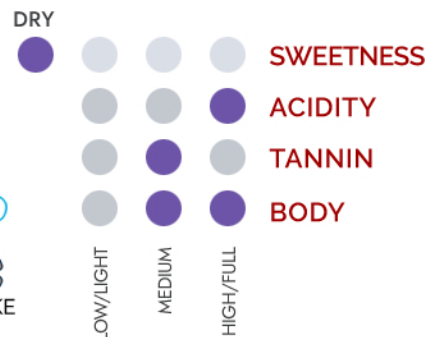
COFFEE



CHOCOLATE



SMOKE



CARMENÈRE  
Central Valley

MALBEC  
Mendoza

PINOTAGE  
Western Cape  
(Cape Blends)



### CARMENÈRE CHILE

- Cental Valley: warm and sunny climate | harvested not fully ripe (green bell pepper, tomato leaf)



### MALBEC ARGENTINA

- Mendoza: high-altitude region - maturation in new oak (clove, vanilla)



### PINOTAGE SOUTH AFRICA

- Western Cape: closely related to Pinot Noir (red fruits flavours) - Cape Blends (CABernet Sauvignon, Merlot)