



LEOPARD FROG vineyards

Couture Cape Wines from Stellenbosch, South Africa



TRIBE

Proprietor's Limited Release 2006

Tribe is the only wine in the world to reunite two sophisticated and inspiring Old World parents with their bold and aspiring New World progeny. A couture Cape blend of Pinotage, Pinot Noir and Cinsaut hand-harvested, hand-selected and handcrafted into a complex yet well integrated family affair, Tribe delivers a truly unique and unusual lifestyle experience suitable for every generation and every occasion.

A limited release of 8 barrels (200 cases) only.

Winemaker's Notes

Vintage	2006
Varietals	Pinotage (50%) Pinot Noir (38%) Cinsaut (12%)
Wine of Origin	Stellenbosch
Winemaker	David John Bate
Production	8 Barrels
Bottle Size	750 ml
Yield	4 t/ha
°Balling/Harvest	23 ù
Alcohol	14 %/vol
Residual Sugar	2.6 g/l
TA	6.7 g/l
VA	0.73 g/l
FSO ₂	34 mg/l
pH	3.55
Oak	18 months French (Nevers and Alliers) and American oak French (new wood) of medium plus toast American (second fill) of medium toast with toasted heads
Maturation	Barrel matured with MLF (la malo) in barrels
UPC	6009812400248 (individual bottles)
SCC	06009812400255 (cases of 6 bottles)

Tasting Notes

Appearance

Deep opaque ruby core with mahogany flecks pushing a lighter rim with watery saffron edge. Clear, brilliant lustre and luminosity with long legs and notable colour extraction that foreshadow a complex and full bodied wine.

Nose

Layers of elegant yet exuberant aromas conjure orchard-ripened Moreno cherries, huckleberry compote and wild brambleberries. Top notes of black olive tapenade and wet espresso grinds with a hint of eucalyptus. Whispers of beach wood and long leaf Brazilian Maduro tobacco affirm substantial oak pedigree.

Taste

A palate-coating mouth feel with chiselled tannins and a crisp, fresh acidity that yield to powerful, succulent flavours of sweet black cherry skins, baked blueberries, Brazilian cocoa and Italian espresso. Mid-palate nuances of aromatic spices such as cloves, black peppercorns and cinnamon sticks. Lingering, sultry farewell reminiscent of a seared Tuscan steak with dried rosemary and porcini leaves you wanting more.