

# The Butcher's Pour

June 2024

## *About Black Elephant Vintner*

Pure synchronicity and fortuitous friendships, as well as a deep and sincere love for wine, led to the birth of Black Elephant Vintners. Kevin, Raymond, and Jacques combined their uniquely diverse skill sets in an earnest endeavor to reclaim fun in the creative process of winemaking. They established their title as the rebels of the vine by constantly trying to demystify the winemaking process to all enthusiasts.

By cutting out the stereotypical yadda yadda and pretentiousness of the wine industry and dedicating their raw passion to the craft, the three rebels successfully created a unique range of wines with unrivaled character. Wines that appeal to a wide variety of desires, diverse tastes, and extraordinary occasions. Real wine, for real people.

So what makes this triptych function so brilliantly? Body, mind, and soul... it is the unique contributions each of the three rebels bring to Black Elephant Vintners. Jacques is the body, providing what you can see and taste. Kevin is the mind, bringing innovation through creativity, cultivating radical ideas for growth and Raymond is the soul, finding immense value in how much clients appreciate the wine and how they become part of the tribe by selecting BEV wines for their special occasions. Wines paired with music. Enjoy the ride.

## ***Black Elephant Vintners Power of Love Chenin Blanc 2023***

**Best paired with One Love – by Bob Marley & The Wailers**

The fruit for our 2023 Chenin Blanc was sourced from unirrigated old bush vines growing in the Swartland region of the Western Cape of South Africa. Each site contributes a different flavor profile to the final blend as it grows on diverse soil types and slopes. Each vineyard is handled separately to capture its unique personality. Pair with shellfish, spicy dishes, and soft cheeses.

## ***Black Elephant Vintners Two Dogs, A Peacock, & A Horse Sauvignon Blanc 2023***

**Best paired with Dance Some More by Mango Groove**

The fruit for our 2022 Sauvignon Blanc was sourced from various vineyard sites around the Western Cape of South Africa. Harvested mid-February to Mid-March 2022, each vineyard is harvested and vinified separately to insure maximum complexity. The wine has a bright green hue and shows an abundance of tropical fruit flavors, grapefruit and guava. The fruit carries onto the palate and is balanced by the richness of the barrel fermented and Semillon, adding texture and weight to the crisp dry finish. Pair with fish, chicken, or pork.

### ***Black Elephant Vintners Rose Rebel 2023***

#### **Best paired with any music festival**

Our 2023 Rosé was made using exclusively the Free run juice from Pinotage in order to minimize color and phenolic extraction from the skins as well as preserve the natural acidity. The juice was settled overnight prior to inoculation with cultured yeast and cold fermentation to enhance the aroma and flavor profile of the wine. Pair with salmon, tuna, and charcuterie,

### ***Black Elephant Vintners Three Men in a Tub with a Rubber Duck Blend 2020***

#### **Best paired with Tubthumping by Chumbawamba**

All our fruit is hand-picked and chilled in our cold room overnight. The following day they are destemmed and transferred to 500kg fermentation bins or barrels for fermentation. We do not crush our berries, and 15% whole bunches are added to each ferment. The grape is allowed to macerate for 3-4 days before fermentation starts spontaneously. Fermentation lasts for 7-12 days at a maximum of 28°C. To extract color, flavor and tannin from the grape skins, it is mixed by hand 2-3 times daily according to extract and tannin development. A short post-ferment maceration is allowed to soften and focus tannins. At this stage, the wine is drained and the skins pressed using our old basket press and transferred directly to the barrel for malolactic fermentation and maturation. The wine was matured in oak for 19 months in used French oak barrels. Pair with mushrooms, beef, and lamb.