

THE PRELUDE

a dialogue begun in Tuscany

The Prelude marks our first dialogue between two noble grapes.

Inspired by conversations with producers across Tuscany, the wine searches for an expression that belongs fully to neither country, yet emerges from the interaction of both.

This is a conversation between Stellenbosch and Tuscany, between Sangiovese and Cabernet Franc, between tradition and experimentation.

Produced in a single limited release of 720 bottles, The Prelude records the moment the conversation began.

TASTING NOTES

We asked how we keep this cuvée essentially Sangiovese in nature, with vibrancy introduced by the dark fruits of the Cabernet Franc.



COMPOSITION

87% Sangiovese
13% Cabernet Franc

ORIGIN

Helderberg

SOIL

Decomposed sandstone
on a granitic base

PRODUCTION

Produced as a limited release of approximately 720 bottles.

TASTING NOTES (CONTINUED)

At 13% Cabernet Franc and 87% Sangiovese, expect added lift and fragrance, including *rose petals* and *Earl Grey* on the nose, with tension between red acidity and dark *berry fruits* on the palate.

