



**OKAHU**  
WINE OF NEW ZEALAND



## Okahu Chambourcin 2012

Grown on Okahu's Kauri sands vineyard, Chambourcin thrives in the hot sunny Far North climate. The wine is rich and spicy with good acidity and fine grained tannins on the finish.

### Aroma

Black currant and spicy berry fruit aromas, introduce underlying meaty nuances. The toasty sweet American oak hints of elegance.

### Palate

The first mouthful is sweet and soft with ripe black currant and raspberries in a cacophony of flavours. It opens up to an earthy, dark chocolate, mild palate, and ends with nice grip and ripe fine grained tannins indicating a good cellaring prospect.

### Food Match

Chambourcin goes so well with earthy, gamey foods- like wild venison, hare or duck. Great to with braised ox tail, field mushrooms and bacon, or a hearty aged Angus steak.

### Alcohol Volume

12%

