

Tuesday 28 May

MEET THE WINE MAKER

Tap Tavern x Marras Wines

3 glass of wine

*(Los Tros Chenin Blanc, Swartland Shiraz Cinsault,
Piekenierskloof Grenache)*

+

Charcuterie

£ 25
PP

ABOUT MARRAS WINES

SWARTLANDLOS TROS CHENIN BLANC 2017

Handpicked. Ripened on decomposed granite and schist soils. Grapes were cooled overnight. Destemmed and crushed the next morning. Left for 4 hours to obtain skin contact. Partially natural fermented. Combination of barrel and tank fermentation. Matured on fine lees for 6 months.

SWARTLAND SHIRAZ/CINSAULT 2017

Handpicked grapes, cooled overnight. 10% whole bunches. Grapes were cold soaked and partially natural fermented while minimal extraction was done. Maturing separately in older oak barrels.

PIEKENIERSKLOOF GRENACHE 2017

Handpicked. Placed in small crates and cooled overnight. Destemmed and crushed the next morning. Cold soaked for 3 days, where most of the extraction was done. Partially natural fermented and matured in older oak barrels for 10 months.

"Winemaking is my passion and my future. For me, mediocrity is not an option. I use every opportunity to develop my knowledge and abilities to ensure that I become the best winemaker I can be". -

Martin "Marras" Lamprecht