



COMRADES WINE COLLECTION

UP RUN RED BLEND

VINEYARD:

A bold fusion of Tempranillo, Tannat, and Durif. Each variety was grown on distinct parcels across the Coastal Region, each chosen for their intensity and balance. The vineyards thrive in decomposed granite and koffieklip soils, benefiting from warm days and cool evening breezes that help retain natural acidity and lift.

TASTING NOTE:

A dense ruby hue reveals a nose of blackcurrant, mulberry, and warm spice with a whisper of smoked oak. The palate bursts with layers of dark fruit, cocoa, and wild herbs, framed by firm but well-integrated tannins. Powerful yet polished.



WINEMAKING:

Each component was vinified separately before blending. After gentle destemming and fermentation in open-top tanks, the wine was basket-pressed and matured for 16 months in a mix of French and American oak. The result is a blend that fuses Tempranillo's dark fruit and savoury spice with Tannat's grip and Durif's brooding depth.

WINE OF ORIGIN

Coastal

ANALYSIS

ALC: 14%

Tempranillo 51%

Tannat 35%

Durif 14%