

# the coco

## chocolate merlot

### TASTING NOTES

The idea with the Coco is to create a wine with dark fruit that is finely integrated with coffee/mocha flavours. To achieve this, the wine was fermented and aged on well roasted French oak staves.

The Coco has a good colour, nose shows cherry fruit with mocha/dark chocolate aromas. A lot of tannin in the wine, but soft and very approachable, finely integrated. The palate is mouth filling, surprisingly complex for such a young wine.

Notice: No cocoa beans were used, abused or mistreated during the winemaking process.



Food Suggestions: Gourmet burgers, Italian style sausages, grilled mushrooms, roast lamb or Chinese style duck.



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