

# afterdark

*From West Coast winery, Cloof, near the charming town of Darling comes the world's very first "Vin Noir". Intriguingly named Inkspot, it's a wine of inky concentration and an unparalleled richness in the mouth*

Inkspot is the world's first Vin Noir with its name alluding to the incredibly concentrated wines produced at Cloof. Our vineyards are not irrigated and each vine may produce less than a single litre of wine. The result is a rich yet silky Vin Noir which was awarded four stars in the 2008 *Platter's South African Wine Guide* and a silver medal at the Decanter Wine Awards – incredible for a wine that retails for under R45. In summer, you may like to serve it as an on-the-rocks aperitif, but come winter, it's ideally suited to spicy, modern cuisine.



Serving suggestion: Inkspot is perfectly paired with sticky beef short ribs. Simply preheat the oven to 180°C, rub the beef short ribs with a little olive oil, a generous drizzle of honey and soy sauce and place in an ovenproof dish. Scatter over toasted star anise and ground cinnamon and roast for 45 minutes, or until succulent and sticky, basting occasionally. Serve with crunchy spring onion curls and organic wholewheat soba noodles.