

Pinotage

Vintage: 2018

Origin: Olifants River,
Cape West Coast,
South Africa

Cultivar: 100% Pinotage

Analysis: Alc: 14.19%
TA: 5.6 g/L
RS: 4.1 g/L
pH: 3.59

Oenology:

Most of the grapes were picked at around 24 °B. After crushing and destemming, yeast was added. The fermentation lasted for between 4-6 days. The best batches were then selected to be put into a mixture of American and French oak barrels, where malolactic fermentation took place. The wine was aged in these barrels for a further 15 months.

Winemaker's Notes:

This is a full bodied wine with a complex nose of spice mocha. Succulent black berry flavours hits the palate which lingers. This wine will age very well for the next 5-10 years.

Food Suggestions:

This wine will pair fantastically with any red meat, pork or enjoy on its own.

