



PINOTAGE 2018



DESCRIPTION

A uniquely South African wine. Red centre with purple edges. Sweet violets, tobacco and a hint of fynbos on the nose. Vibrant redcurrant, mulberry and plum notes on the palate, with layers of juicy red fruits and liquorice on the finish. A bold, barbecue-friendly wine accessible enough for drinking now but with enough structure to benefit from a few years cellaring.

VARIETIES

100% Pinotage

ORIGIN

Wine of Origin Coastal Region

VINIFICATION

Grapes were lightly crushed and cold soaked for 5 days prior to fermentation.

The wine was fermented at optimal temperatures of between 24-30°C for approximately 6 days. After maturation in French and American 225L barrels for 12 months the wine was filtered and bottled.

DATE OF BOTTLING

27th July 2021

ANALYSIS

pH 3.54

Total acidity 5.6g/l

Residual sugar 1.5g/l

Alcohol 14.5%