

PINOTAGE

Wine of Origin

WESTERN CAPE



Tasting notes

A medium bodied **PINOTAGE** with a typical ruby red appearance. Sweet plums and raspberries on the nose and soft fruit and wood tannins are well integrated and friendly. A good example of this unique South African grape.

Winemaker's comments

Healthy, full grapes (24 °C) were fermented on the skins for 7 days at 27 °C. After malolactic fermentation the wine is matured on a combination of French and American oak.

Food pairings

Will complement pork, poultry dishes and veal.

ORIGIN

Western Cape

Climate: Mediterranean climate with warm, dry summers and cold, wet winters, of approximately 600–800 mm rain per annum.

Soil: Table Mountain sandstone and Malmesbury shale.

TECHNICAL INFORMATION

Vintage: 2008

Alcohol vol: 13,58 % vol

pH: 3,55

Total acidity: 5,80 g/l

Sugar: 5,3 g/l