

## PINOTAGE 2021

WINEMAKER: François van Niekerk

**COMPOSITION:** 100% Pinotage

**ORIGIN:** Paarl & Wellington

**AGE OF VINES:** 28-year-old bush vines

**IRRIGATION:** None (dry land vineyards)

**SOIL TYPE:** Malmesbury Shale

YIELD: 6 - 7 tons per hectare

VINTAGE CONDITIONS: Cool growing season with

milder daytime temperatures

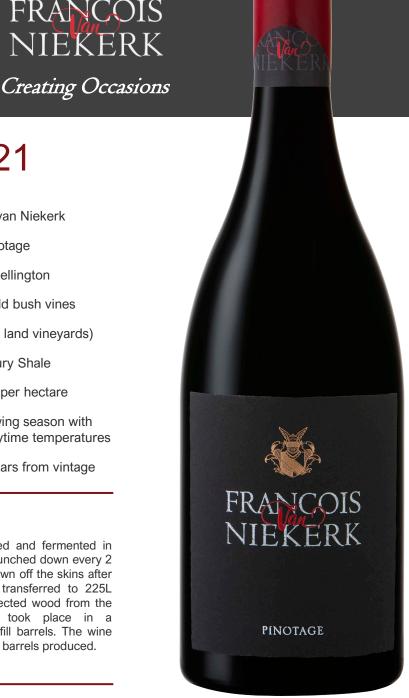
**AGEING POTENTIAL:** 15 - 20 years from vintage

## **VINIFICATION**

Handpicked grapes were destemmed, sorted and fermented in open top fermenters at 27°C. The cap was punched down every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After fermentation, the wine was transferred to 225L French oak barrels made from carefully selected wood from the Troncais forest. Malolactic fermentation took place in a combination of 70% new and 30% second fill barrels. The wine was matured for 24 months in barrel. Only 20 barrels produced.

## **TASTING NOTES**

Deep purple hues with complex aromas of black cherry, black plum, bramble berry and broody blackcurrants, underpinned by notes of tilled earth and sweet oak spice. The palate shows density and weight, with a sturdy framework of ripe, mouthcoating tannins. Generous layers of black- and blueberry fruit are ably supported by notes of roasted coffee beans and liquorice. The richness of the wine is kept in check by a balanced acidity, allowing the wine to finish with a light-footed freshness and persisting flavours.



## **ANALYSIS**

Alcohol: 14.29%

Residual Sugar: 2.3 g/L

Total Acidity: 6.3 g/L

pH: 3.66





