



## SWARTLAND WINERY BUSH VINE PINOTAGE

*Swartland Winery's premium release wines made from low yielding bush vine barrel aged for a minimum of 12 months.*

### PRODUCT INFORMATION

VINTAGE	2017
VARIETALS	100% Pinotage
ORIGIN	Wine of Origin Swartland

### VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with manual punch downs daily. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and the wine was then aged in 25% new and 75% older French oak barrels. Total maturation time in barrel was 12 months.

### WINEMAKER'S NOTE

Plums and dark forest fruit flavours integrate with the gentle spiciness and velvety tannins.

### TECHNICAL ANALYSIS

Alc. 14% | RS 3.3 g/L | TA 6.0 g/L | pH 3.54

### FOOD SUGGESTIONS

Enjoy with spare ribs, pepper steak or rich game such as ostrich carpaccio and medallions of kudu fillet.

### CELLARING POTENTIAL

Ready for your enjoyment or mature for another 3 - 5 years.

SERVING TEMPERATURE 16 - 17°C

### PACKAGING INFORMATION

BOTTLE BARCODE	6002390100074	UNIT SIZE	750ML
CASE BARCODE	6002390100142	BOTTLES PER CASE	6

### AWARDS

Michelangelo Wine Awards 2018 – Double Gold  
Gold Wine Awards 2018 – Top 5