



WINEMAKER'S **PINOTAGE**

A fine blend between young bush vine intensity and trellised vines. Smoothness all from the Swarthland Region

PRODUCT INFORMATION

VINTAGE	2022
VARIETALS	100% Pinotage
ORIGIN	Wine of Origin Swarthland

VINIFICATION

The grapes are hand-picked in the early hours of the morning, destalked and crushed. The juice and grapes are cooled and pumped into stainless steel tanks, inoculated with yeast and fermented at 24 - 26°C. Finally the grapes are pressed, the juice transferred back to stainless steel tanks for malolactic fermentation that took place over 14 days. This wine is then further matured in tank for up to 12 months to soften and integrate the tannins before bottling.

WINEMAKER'S NOTE

A medium to full-bodied red fruit forward wine with smoky tones and mild spicy flavours in the background, while tank aging accentuated flavours of plum and raspberry. A well-balanced wine with juicy tannins.

TECHNICAL ANALYSIS

Alc. 14% | RS 3.2 g/L | TA 5.2 g/L | pH 3.69

FOOD SUGGESTIONS

Enjoy with meaty pizza, pasta or 'traditional braai/barbeque' of ribs/lamb chops or smoked duck or roasted pork.

CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 5 years.

SERVING TEMPERATURE 15 - 18°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390102023
CASE BARCODE 6002390122021

UNIT SIZE
BOTTLES PER CASE

750ML
6