



WINEMAKER'S **TINTA BAROCCA**

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

PRODUCT INFORMATION

VINTAGE	2023
VARIETALS	100% Tinta Barocca
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-bodied aromatic wine, deliciously rich and spicy. Its flavour profile is characterised by layered notes of mulberry and raspberry jam with underlying earthy forest floor aromas. The ripe fruit profiles and delicate spice notes are well-integrated with the soft, plump tannins that run through the length of the wine.

TECHNICAL ANALYSIS

Alc.13.3% | RS 3.2 g/l | TA 5.2 g/l | pH 3.67

FOOD SUGGESTIONS

A great companion to any 'braai'/barbeque, pizza and pasta evenings.

CELLARING POTENTIAL

This wine is perfect to enjoy now and can mature up to 3 years.

SERVING TEMPERATURE 13 - 15°C

PACKAGING INFORMATION

BOTTLE BARCODE 6002390101033
CASE BARCODE 6002390122038

UNIT SIZE
BOTTLES PER CASE

750ML
6