



## SWARTLAND WINERY LIMITED RELEASE PINOTAGE

*Made from single vineyard vines growing in decomposed granite rock soils.*

### PRODUCT INFORMATION

VINTAGE	2018
VARIETALS	100% Pinotage
ORIGIN	Wine of Origin Swartland

### VINIFICATION

Fermentation took place in an open fermentation tank at 25°C with daily pump overs to extract colour, aromas and to create even temperature distribution for more flavour and tannins. The wine was pressed gently after 10 days of skin contact. Malolactic fermentation took place in stainless steel tanks and then 10% of the wine was aged in barrel. Total maturation time before bottling was 12 months.

### WINEMAKER'S NOTE

The wine shows juicy blackcurrant and rich fruit on the nose with undertones of mocha. A well-rounded wine with a good tannin structure.

### TECHNICAL ANALYSIS

Alc. 14% | RS 2.6 g/L | TA 5.6 g/L | pH 3.38

### FOOD SUGGESTIONS

Enjoy with light pasta dishes, pizza or barbecued meats.

### CELLARING POTENTIAL

Ready for your enjoyment or mature for another 2 – 3 years

**SERVING TEMPERATURE** 15 - 17°C

### PACKAGING INFORMATION

BOTTLE BARCODE	6002390200040	UNIT SIZE	750ML
CASE BARCODE	6002390200057	BOTTLES PER CASE	6