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WEB www.swartlandwinery.co.za   



SWARTLAND WINERY

BUSH VINE PINOTAGE

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

PRODUCT INFORMATION

VINTAGE	2024
VARIETALS	100% Pinotage
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

Subtle notes of vanilla, red berry and prune on the nose. Red berry fruit flavours integrate with the gentle spiciness and velvety tannins. A wine with crisp acidity and a smoky and toasty finish.

TECHNICAL ANALYSIS

Alc. 14.25% | RS 3.0 g/l | TA 5.7 g/l | pH 3.55

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 6 - 8 years.

SERVING TEMPERATURE

16 - 17°C

PACKAGING INFORMATION

BOTTLE BARCODE
CASE BARCODE

6002390100074
6002390100142

UNIT SIZE
BOTTLES PER CASE

750ML
6