



Pinotage 2017

Wine of Origin:
Coastal Region

Viticulture:

The grapes for this blend come primarily from the Stellenbosch area and are usually augmented with selected parcels from other regions. The 2017 vintage was warm and dry in the early season with cooler temperature prevailing in the later stages of the ripening period. That said, the dry conditions meant that the fruit was exceptionally healthy and with careful viticulture we still managed to obtain even ripening of the grapes and very good physiological ripeness at harvest.

Vinification:

After picking, the grapes were destemmed only and transferred to tank for “whole-berry” fermentation. Half of the wine was fermented in open cement tanks with regular punch downs and pump overs to extract tannin and colour. The remaining half was fermented in closed stainless steel tank and pumped over every 8 hours. The wines were pressed before complete alcoholic fermentation to ensure soft tannins and avoid any over extraction. The wine was matured in 2nd and 3rd fill barrels for 12 months.

Winemaker’s Note:

As always this is a very elegant expression of Pinotage. On the bouquet there are notes of ripe, red fruit with floral tones and hints of lavender. The flavours follow through on the palate which also has a firm, yet elegant tannin structure that will allow the wine to mature well over the next 5-8 years. This wine is delightful on its own but can be successfully paired with hot curry dishes or wintry stews.

