

1702



WINE ESTATE



PINOTAGE

VINTAGE:
2014

ORIGIN:
Cape Town

CLIMATE:
Mediterranean climate with warm, dry summers and a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of 550mm.

SOIL:
Tukulu and Glenrosa

VINIFICATION:
Grapes were handpicked at 23.5 °Balling from a yield of 12 Ton/Ha. These grapes come from two vineyards, including bush vines planted in 1955. Fermented in traditional open concrete fermenters with punch downs 6 times per day. Matured for 12 months in small French oak barrels (50% new and 50% second fill).

ANALYSIS:
Alcohol: 13.79% vol.
Residual Sugar: 3.0 g/l.
Total Acidity: 5.8 g/l.
pH: 3.60

DESCRIPTION:
The wine has a deep dark ruby colour with sweet fruit and some spice and dark chocolate on the nose. It displays juicy red and black berry flavors on the palate with soft tannins. It has a classic dry elegant finish.

SERVING SUGGESTION:
The ideal wine for roast chicken, creamy pastas, venison and steaks. For something different, serve slightly chilled with fish like tuna.