

1702



WINE ESTATE



PINOTAGE BLOCK

VINTAGE:

2010

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 24.2 °Balling from a yield of 3 Ton/ha. These grapes come from bush vines planted in 1955. Fermented in traditional open concrete fermenters with punch downs 6 times per day. Matured for 18 months in new small French oak barrels. Single Vineyard status.

ANALYSIS:

Alcohol: 13.40% vol.
Residual Sugar: 2.8 g/l.
Total Acidity: 5.8 g/l.
pH: 3.51

DESCRIPTION:

Very deep, almost opaque purple colour with a bluish tinge. Spicy red and black fruit aromas supported by strong bramble type characters on the nose. Prune, plum and ripe dark cherry flavours followed by rich fruit cake, spice and sweet vanilla. Big, full well rounded mouth with a satin smooth flow across the palate yet distinct but supple tannin undertone. Beautifully integrated oak. Already showing good complexity but has lots more development to come. Great balance with classy elegance. Very attractive now but will repay some patient bottle maturation over next half dozen years.

SERVING SUGGESTION:

The perfect wine for game fish, red meats and cheese.