



Pinotage 2020

WINEMAKER	Abrie Beeslaar
COMPOSITION	100% Pinotage
ORIGIN	Stellenbosch – single vineyard
AGE OF VINES	27 year old bush vines
IRRIGATION	None – dry land vineyards
SOIL TYPE	Shale, Oakleaf and decomposed granite
YIELD	5 tons per hectare
AGEING POTENTIAL	15 to 20 years from vintage

VINTAGE CONDITIONS

Early rains in 2019 ensured a build-up of reserves in the vines, resulting in even budding and homogenous growth. Premature heat spells triggered the growing season to start slightly earlier than usual. Cooler nights during the ripening phase contributed excellent colour, vibrant acidity and pronounced complexity.

VINIFICATION

Handpicked grapes were destemmed, sorted and fermented in open top concrete fermenters at 28°C. The skins were punched down by hand, every 2 hours during fermentation. The juice was drawn off the skins after 3 days. Malolactic fermentation and maturation took place for 20 months in 225L French oak barrels (40% new and 60% 2nd fill).

TASTING NOTES

Deep ruby-red colour, with brooding aromas of black fruits, dark chocolate, savoury meats and a touch of cinnamon spice. The finely grained tannins add a muscular structure to the wine, and is beautifully supported by a plush red fruit profile, with flavours of cranberries and raspberries. The hallmark elegance, balance and the long, dry finish completes a luxurious wine.

ALC 14.83% | RS 2.60 g/l | TA 5.7 g/l | pH 3.59 | TOTAL SO2 111 mg/l