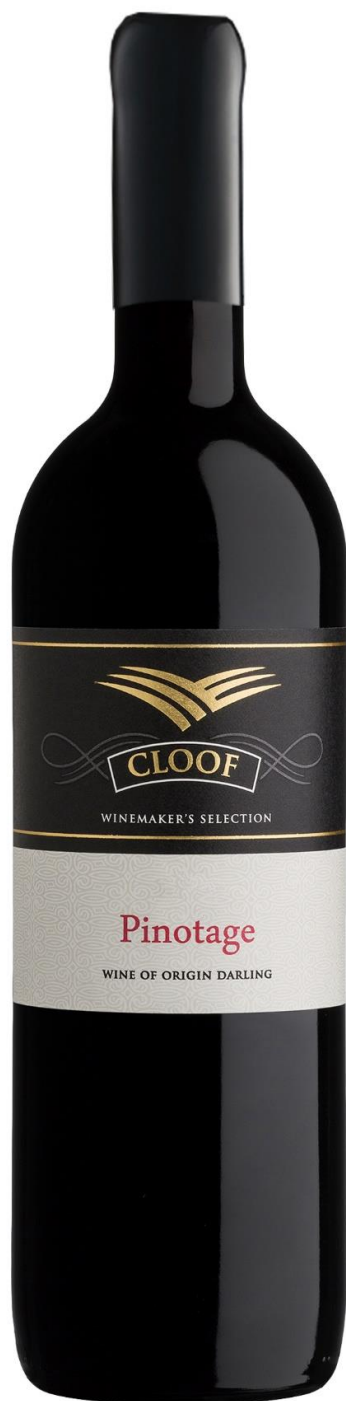




WINEMAKERS SELECTION

PINOTAGE 2017

This premium range is a celebration that reflects the artistry and expertise of our master winemaker. The harmony in which the finest of food and most complex of wine complement each other perfectly for the budding connoisseur.

**VINTAGE:**

2017

VARIETALS:

100% Pinotage

ORIGIN:

Darling Region

PLANTED:

1987

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed Granite & Oak Leaf

HARVEST DATE:

End January 2017

YIELD:

8 ton/ha

SUGAR AT HARVEST:

25.0°B

VINIFICATION:

Best block.
Small tanks fermentation.
2xday pump overs.
Ferment dry on skin.
Separate free run and press.
Best tank 1/2/3 fill barrels.
12 months in oak.
Barrel selection.
Min quantity in bottle

TASTING NOTES:

A floral and blackberry bouquet with hints of clove. These 22-year-old vines have produced a hearty and fruit forward experience with a dry mouth-feel.

FOOD PAIRING:

This Pinotage goes well with smoked duck and pulled pork. Babotie, Ratatouille and curry also taste better with a glass of Pinotage 2017!

ALC: 14.55% RS: 2.40g/l PH: 3.63 TA: 6.20g/l