



Reserve Pinotage 2014



Characteristics

Elegance, finesse, complexity and concentration of fruit – full bodied. Special Reserve selection from 15 of the finest barrels.

Tasting notes

Intense and deep dark colour. Complex and multi-layered red fruit aromas of cherry, strawberry and cranberry on the nose. These expressive aromas carry through onto a rich creamy palate, lingering long after. Silky well integrated and elegant tannins shows the perfect harmony and balance. Superb fine dining wine.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist
Aspect west, northwest and east
Trellis and bush vines

Harvest

Grapes were night harvested, picked by hand to retain flavours.
Yield 6.7 tons / ha

Cellar Practices

A 48 hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels, after which it was matured for 22 months in 60% new and 40% 2nd fill French oak barrels. Bottled and laid to rest and aged till released.

Ageing Potential At least 10 years after vintage

Serving Temperature To be served at 17°C. Decanted two hours before drinking.

Cultivar	Pinotage	Residual sugar	3.3 g/l
Region	Coastal Region, Tulbagh	Acidity	5.8 g/l
Winemaker	Pierre Wahl	pH	3.55
Viticulturist	Neville Dorrington	Alcohol	14.56 %