



## Touch of Oak Pinotage 2015



### Characteristics

Fruit driven medium bodied.

### Tasting notes

Nose explodes with aromas of cranberry and subtle hints of mulberry and vanilla spice. The lively palate is rich and creamy and finishes with smooth and well-matured tannins. Gentle presence of oak on nose and palate completes this delicious wine.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Aspect north-west. Trellis and bush vines

### Harvest

Grapes were night harvested and picked by hand to retain flavours.  
Yield 7.1 tons/ha

### Cellar Practices

A 48 hour cold maceration was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by pumping the juice over the skins 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. The wine was then matured for 18 months in 20% 2nd fill, 60% 3rd fill and 20% 4th fill French oak barrels.

**Ageing Potential** 15 years or more after vintage

**Serving Temperature** Recommended to be served at 17°C

Cultivar	Pinotage
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	2.2 g/l
Acidity	6.2 g/l
pH	3.0
Alcohol	14.3 %