



## 888 Pinotage Gold 2012



### Characteristics

Full bodied red wine. Fruit driven food wine.

### Tasting notes

This dark red coloured wine has intense red fruit aromas of cherry, strawberry and cranberry, with underlying coconut and cinnamon spice on the nose. These exquisite aromas carry through onto a rich, creamy palate where it lingers for moments after the wine exits the palate. Silky, well-integrated and elegant tannins keep this wine in perfect harmony and balance.

### In The Vineyard

Soil: Low yielding well drained vertical schale / schist.

Aspect: West-North-West. Trellis and bush vines.

Yield: 5.3 tons/ha.

### Harvest

Grapes were night harvested; picked by hand to retain flavours.

### Cellar Practices

Grapes were hand picked at night. A 56 hours cold maceration period was given prior to fermentation. Pigeage took place 3 times per day to extract tannin and colour. Skins were pressed at 5°B. MLF took place in barrels. Matured for 22 months in 66% new and 34% 2nd fill French oak barrels. Blending a strict selection of 3 barrels made this wine.

**Ageing Potential** 10 to 12 Years after vintage.

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

|               |                         |                |         |
|---------------|-------------------------|----------------|---------|
| Cultivar      | Pinotage                | Residual sugar | 3.2 g/l |
| Region        | Coastal Region, Tulbagh | Acidity        | 5.7 g/l |
| Winemaker     | Pierre Wahl             | pH             | 3.56    |
| Viticulturist | Neville Dorrington      | Alcohol        | 14.19 % |