



## Private Cellar Pinotage 2017



### Characteristics

Full bodied red wine. Fruit driven food wine.

### Tasting notes

This deep coloured wine shows intense black berry, mulberry and slight cigar box notes on the nose. Beautiful floral tones followed by layers of red fruits. The palate is balanced between a dense core of fruit, bright acidity and fine tannins. The finish is long and pure with delicate wood spice rounding off this exceptional Pinotage.

### In The Vineyard

Soil: Low yielding, well drained vertical shale/schist

Yield: 6,4 tons/Ha

Aspect: West-North-West & East

### Harvest

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

### 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. Matured for 22 months in 60% French and 40% American oak barrels. A total of 40% new, 30% 2nd fill and 30% 3rd fill barrels were used for ageing.

**Ageing Potential** 12 Years after vintage.

**Serving Temperature** Enjoyed best served at 17°C.

Cultivar	100% Pinotage	Residual sugar	1.7 g/l
Region	Tulbagh	Acidity	5.8 g/l
Winemaker	Adriaan Jacobs	pH	3.58
Viticulturist	Neville Dorrington	Alcohol	14.5 %