



Reserve Pinotage 2016



Characteristics

Full bodied red wine
Fruit driven food wine

Tasting notes

This wine has a multi-layered fruit spectrum, which ranges from ripe red fruit aromas to spicy elegance and a blackberry richness. These expressive aromas carry through onto a rich, creamy palate where it lingers for moments after. The 2016 shows the power of the vintage, without compromising elegance and finesse. Silky, well-integrated and graphite tannins, ensures great longevity.

In The Vineyard

Soil: Low yielding, well drained vertical shale/schist
Yield: 5 tons/Ha
Aspect: west-north-west & east
Trellis: 70% raised bush vine and 30% trellised (VSP)

Harvest

Grapes were night harvested; 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, after which it was matured for 22 months in 60% new and 40% 2nd fill French oak barrels. This wine was made by blending a strict selection of the finest 20 barrels.

Ageing Potential 15 Years after vintage.

Serving Temperature Recommended to be served at 17°C.

Cultivar	100% Pinotage	Residual sugar	2.3g/l
Region	Tulbagh	Acidity	5.9g/l
Winemaker	Adriaan Jacobs	pH	3.53
Viticulturist	Neville Dorrington	Alcohol	14.67%