



MANLEY WINE ESTATE

## MANLEY PINOTAGE 2021

### VINTAGE

The winter prior to 2021 allowed good growth in the vineyards as the water table was reasonably filled. It gave the vineyards a chance to produce a nice canopy leading to phenolic ripe grapes. The 2021 vintage also offered us optimal sugars at the correct times. The vintage offered us an above average harvest allowing us to produce a higher yield per hectare. The grapes were picked early morning and put into the cooler for 5 hours.

### DESCRIPTION

Enjoy notes of violets, dark cherry, blood plums, slight dragon fruit and ripe blackberry complemented by some leather, nutmeg, and ground cinnamon on the nose. Due to Pinotage tending to ferment fast the extraction should be monitored to ensure optimal extraction from the skins. The grapes were picked early morning and put into the cooler for 5 hours. The grapes were then processed and taken to a tank where cold maceration took place for 3 days before being inoculated. It finally matured in oak for 24 months.



Meal Recommendations:

Beef fillet, sirloin steak

Accolades:

Gilbert & Gaillard 2024 Double Gold

Classifications:

Red wine, vegan

Style:

Dry

#### ANALYTICAL DATA

Alcohol:

13.50 %Vol

Residual Sugar:

2.80 g/l

Acidity:

4.90 g/l

pH:

3.86

Maturation:

Up to 8 years and longer

#### BOTTLING

Bottling Size:

0.750 L

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