

Pinotage Touch of Oak 2013



Cultivar

100% Pinotage

Characteristics

Fruit driven medium bodied.

Tasting notes

Attractive plums and youngberry on the nose with hints of cedar and vanilla. The palate starts out racy, with a red fruited bright core and soft tannins, developing further complexity of ripe cherry and cranberry. Gentle presence of oak on nose and palate supports this delicious wine.

In The Vineyard

Soil Low yielding, well drained vertical shale/schist

Aspect west north-west

Trellis and bush vines

Harvest

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

Yield: 6.2 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, 50% 3rd fill and 30% 4th fill French oak barrels.

Analysis

Winemaker Pierre Wahl

Alcohol 14.73 %

Acidity 5.9 g/l

Appellation Coastal region

Viticulturist Neville Dorrington

Residual sugar 3.0 g/l

pH 3.46

Ageing Potential

5 - 7 years after vintage.

Serving Temperature

Recommended to be served at 17°C

