



## PINOTAGE 2014

### LOCATION

17 Year old Bush vine vineyards planted on N-NW slope at 160-180m above sea-level. The soil on all these blocks varies from medium to heavy textured, with moderate structure and shale mother material. The clay content varies from 15-20%.

### WINE MAKING

The grapes are received during the day. Crushing and de-stemming and the mash is pumped to Marionette fermentation tanks. The mash was cold soaked for 3 days before spontaneous fermentation of the juice started. Commercial yeast was added half way through fermentation. Fermentation took place at 28-34°C. Aerated pump-overs are done 6 times per day with aeration moving one times the volume of the tank with every pump-over. Bucher Pneumatic press is used. Wine from pressed skins was kept separately from the free run wine. 100% of Malo-lactic fermentation was done in barrels and the wine spent 10 months in French oak barrels.

### TASTING NOTES

This is an elegant wine with flavours of strawberries & raspberries with a hint of spice on the nose. These flavours follow through onto a juicy palate that finishes with rounded fruity tannins.

### ANALYSIS

Alc:	14 %
T.A.:	5.3 g/l
PH:	3.32
RS:	4.2 g/l