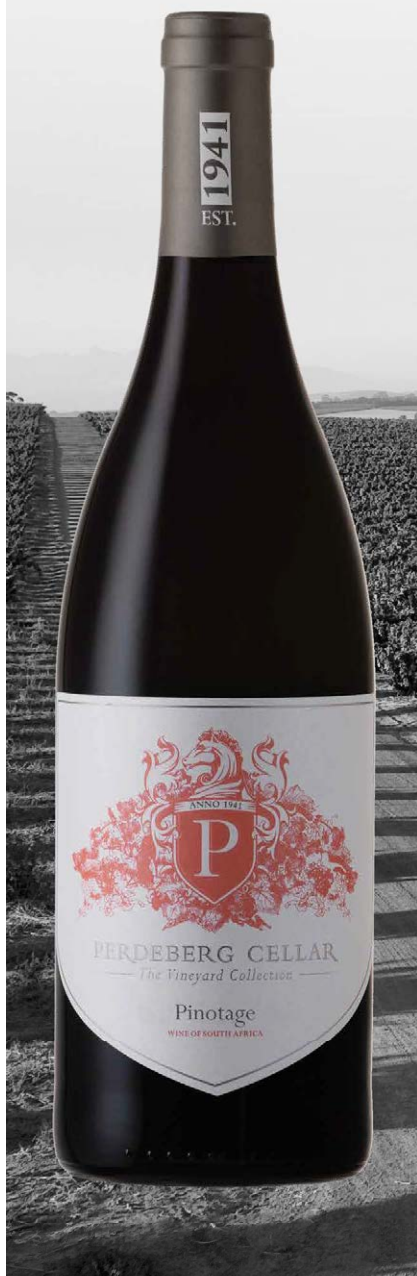


Winemaker:  
Andri Le Roux

Cultivar:  
100% Pinotage

Appellation:  
Paarl



## CHEMICAL ANALYSIS

Alcohol:	14.3% by vol
Residual sugar:	2.91 g/l
Total acidity:	5.38 g/l
pH:	3.5

## THE VINEYARD COLLECTION

# Pinotage 2022



### THE RANGE

The Vineyard Collection Wines are made from specific vineyard blocks, each with its unique character for its cultivar and terroir. The wines are made in an elegant and new world style that makes the perfect accompaniment to any social occasion.

### THE VINEYARD

The grapes were harvested from old bush vine vineyards in the Paarl region. Harvesting took place in February at a minimum of 25° Balling in the early morning when it was still cool. The soil, a combination of decomposed granite and Malmesbury shales, is deep and strong in structure with no irrigation used, thus solely relying on winter rainfall.

### THE WINEMAKING

After the grapes were de-stemmed, cold maceration took place for two days. The wine was then fermented in stainless steel tanks for five days with regular pump-overs.

Maturation took place for twelve months in 300- and 500-litre French and American oak barrels. A combination of old and new oak barrels was used, with about five percent new oak barrels. Once bottled, the wine was aged further for one month before being released.

### TASTING NOTE

Prunes, cherries and ripe berry notes with hints of vanilla oak. The palate is filled with ripe fruit and smooth tannins with a long aftertaste.

### FOOD PAIRING

This wine will pair well with tuna steak, roasted pork shoulder, barbeque lamb ribs or matured cheese.

### MATURATION POTENTIAL

Ready to be enjoyed now with the potential to age further for three to five years.

### SUITABILITY FOR VEGETARIANS OR VEGANS

This is a vegan-friendly wine, suitable for both vegetarians and vegans.