



## Berliet Pinotage 2020

Named after the recently restored 1927 French Berliet that belonged to André Brink's late father.

### ORIGIN

Durbanville, South Africa

### VITICULTURE

The Pinotage vines are planted in a Smart-Dyson trellis system which leads to better sun exposure for even ripening. Shallow clay soil leads to limited above ground growth which in turn gives lower yield.

Age of vines: 8 years

### ANALYSIS

Ph: 3.73

Alc: 14.13%

TA: 6.0 g/l

RS: 1.6 g/l

### AGEING

This wine was aged in 30% American oak and 70% French oak for 14 months. This wine will develop further complexity with careful cellaring for 8 to 10 years.

### TASTING NOTES

This limited release Pinotage, only produced in the best years, exudes characteristics of ripe red fruit, with undertones of dried lavender and subtle toasty vanilla from first fill French oak barrels. It is supported by an elegant tannin structure and a lingering savoury finish.

### FOOD PAIRING

Roasted Oak flavours lend themselves to game meat, in particular Springbok carpaccio or shank, rich roasted-tomato Italian style Gnocchi, or salty Olive tapenade and cured anchovy paste. Imagine walking through dried autumn leaves or sitting beside a crackling wood fire. Our Berliet knows how to bring atmosphere to a table.

