



GROOT PHESANTEKRAAL

Pinotage 2020

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.



ANALYSIS

Ph: 3.62

Alc: 14.15%

TA: 6.2 g/l

RS: 2.1 g/l

AGEING:

14-month barrel ageing in 65% French oak and 35% American oak with the latter be consisting of 20% new oak. The wine is bottled and matured for an additional 3 months before release. Enjoy now or cellar for an additional 7 to 9 years.

TASTING NOTES

The Pinotage exudes characteristics of this uniquely South African variety – dark fruit notable as mulberry and plum, complimented by with smoky and cocoa aromas. The fruit follows through to the palate with integrated toasty sweet tannins.

FOOD PAIRING

The velvety tannin structure combined with flavours of sour cherry and a savoury finish promotes spicy dishes such as Asian infused Pork stir-fry, Harissa lamb, chilly con carne, slow roasted cajun short rib. The key is balance, and our Pinotage certainly knows how to complement your favourite spicy dishes.