



Pinotage 2021

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: 3.60

Alc: 13.31%

TA: 5.6 g/l

RS: 3.2 g/l

PRODUCTION & AGEING:

Produced in a cool climate style which emphasizes the heritage of Pinot noir en Hermitage. Predominantly, aged in French oak barrels with low toasting levels to emphasize fruit and volume in the final wine. The use of 15% American oak boosts roundness and brings forth a dark broody character in final wine. 20% New oak was used in final blend.

TASTING NOTES

Vibrant red-purple hue in the glass with aromas of nutmeg, star anise cinnamon and subtle smoky undertones. On the palate a burst of mulberry and sour cherry which interlaces beautifully with the sweet spice. Subtle smokiness and balanced acidity lingers on the finish.

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.

