



## Berliet Pinotage 2021

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 south-easterly facing slope. Due to aspect of the slope we have slower ripening conditions, hence prolonged hangtime for the bunches, which leads to more concentration in the final profile of the wine.

### ANALYSIS

Ph: 3.55

Alc: 13.68%

TA: 5.8 g/l

RS: 2.4 g/l

### AGEING

Matured for 16 months in French oak barrels of which 35% was new oak and the balance was older oak. Ageing took place in extra fine grain 225L- and 300L barrels.

### TASTING NOTES

The wine showcases an array of bright red fruit on the nose, together with a bouquet of all spice, vanilla and cinnamon and nuances of dried rose petals. The palate is velvety with flavours of raspberry and mulberry which finishes with a lingering linear palate.

### 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.

