



## Pinotage 2022

### ORIGIN

Durbanville, South Africa

### VITICULTURE

The Pinotage vines are planted on a south facing slope in a vertical shoot positioning system for optimal growing and ripening conditions.

### ANALYSIS

Ph: 3.65

Alc: 13.71%

TA: 6.1 g/l

RS: 2.8 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 Maraschino cherry which interlaces beautifully with the sweet spice. Subtle smokiness and balanced acidity to a lingering 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, chili con carne, slow roasted cajun short rib. The key is balance, and our Pinotage certainly knows how to complement your favourite spicy dishes.

