

Pinotage 2017



Winemaker's Notes:	Cherry, mulberry and banana notes with an undertone of smoke and tar typical to the variety. A fruit forward style of Pinotage packed with flavours of ample sweet jammy berries on the palate, complimented by slight earthy, savoury notes and a grippy finish.
Style:	Dry
Cultivar:	100% Pinotage
Tons per hectare:	6-7
Age of vine:	14-18 years
Soil:	Shale
Trellising:	Trellis
Irrigation:	Irrigated
Degree balling at harvest:	Early morning, hand harvested at 23°B
Vinification:	Fermentation took place in open fermenters with regular punch downs and pump overs.
Barrel maturation:	12 months in second and third fill French Oak
Maturation potential:	2-3 Years
Food suggestions:	Decant for an hour or 2 and serve slightly chilled with orange grilled duck, ostrich fillet or try it with slices of Parma ham or salami with pickled onion on a freshly baked roosterkoek.

Alcohol: 14.5%

Residual Sugar: 2.9g/l

Total Acid: 5.4g/l

Region: Coastal

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KELDER