

Cornerstone

Pinotage

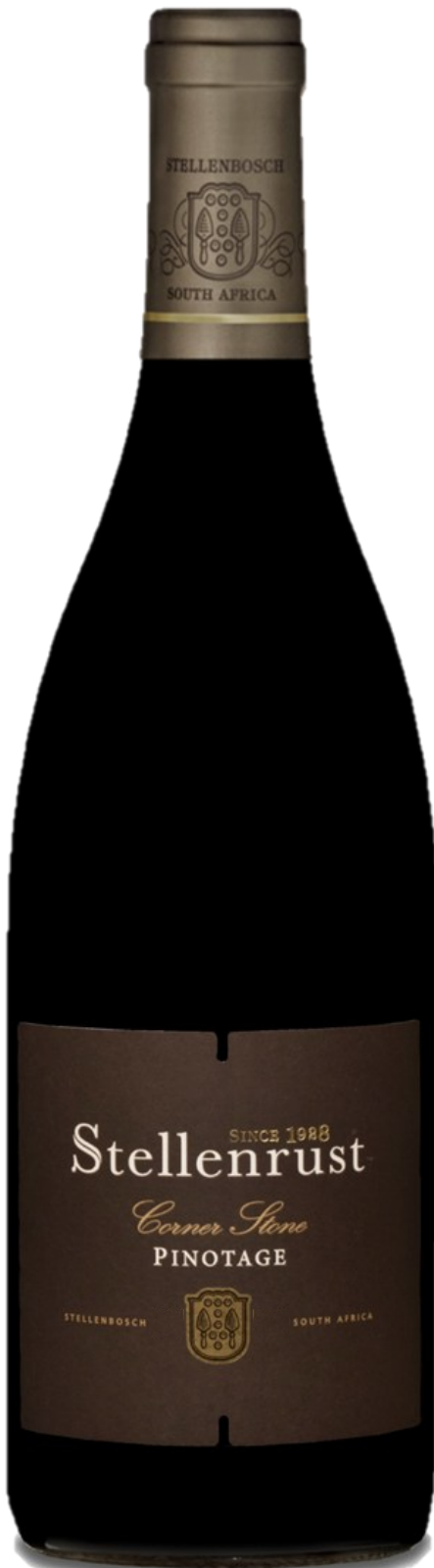
2024



Stellenrust

SINCE 1928

WINES FROM STELLENBOSCH



GENERAL NOTES

Pinotage still forms the Cornerstone of South Africa's wine industry although Chenin blanc is giving it a good run for its money.

IN THE VINEYARDS

Grapes for this wine are harvested from 59 year old bush vine from the Bottelary property. Low yields increase fruit intensity and depth of flavour. These old vine gems have slower ripening cycles delivering more mature fruit and a distinct chalky finish generated from a mix of granite and red clay.

VINIFICATION

Grapes are picked between 25 and 26 Balling, crushed and allowed cold maceration for 24 – 48 hours. It is inoculated with French yeast strains and fermented in open concrete tanks with manual punch down of the cap every two hours for another 4-5 days.

The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. After fermentation has completed, it is matured in 100% French oak over a period of 12 months.

TASTING NOTES

This wine offers raspberry, ripe peach and black cherry flavours with subtle oak nuances, a warm succulent palate and delicate lingering sweet and sour finish with lifted acidity.

A great partner to spicy food such as Thai green curries or traditional Cape Malay bobotie.

TECHNICAL ANALYSIS

Varieties:	100% Pinotage
Residual sugar: 2.5 g/L	pH: 3.57
Alcohol: 14.32%	TA 5.4 g/L
Winemaker:	Herman Du Preez
Cellar Master:	Tertius Boshoff