

Pinotage

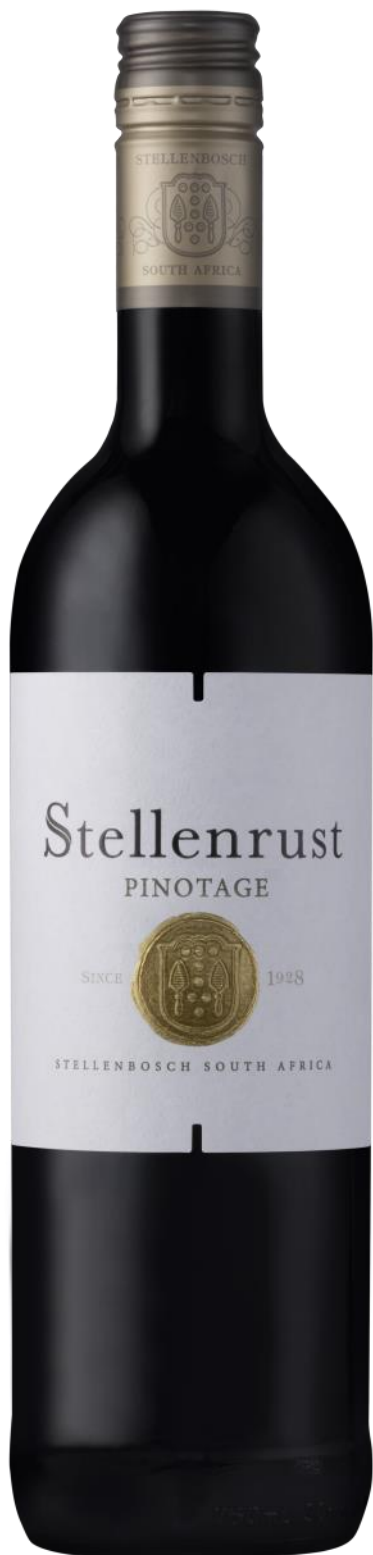
2024



Stellenrust

SINCE 1928

WINES FROM STELLENBOSCH



GENERAL NOTES

Pinotage is one of the grapes showing most potential in South Africa. It may not be everyone's cup of tea, but if it is grown and vinified correctly, it becomes an interesting wine with depth and character able to compete with any of the other noble varieties.

IN THE VINEYARDS

Grapes for this wine are harvested from our Helderberg Golden Triangle and Bottelary properties – both of these properties excel every year at Pinotage challenges and we believe a blend of the distinctly different terroirs can only lead to bigger things.

VINIFICATION

Grapes are picked between 24 to 25 Balling, crushed and allowed cold maceration for 24 hours in open stainless steel tanks. It is inoculated with French yeast strains and allowed to ferment with regular punch downs every 2 hours for 4 days on the skins. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Our Pinotage is matured in convection toasted French oak barrels over a period of 12 months.

TASTING NOTES

This wine offers raspberry and ripe peach and black cherry flavours with subtle oak nuances; a ripe juicy palate and a delicate lingering finish.

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

TECHNICAL ANALYSIS

Varieties:	100 % Pinotage
Residual sugar: 2.3 g/L	pH: 3.62
Alcohol: 14.34%	TA 5.4 g/L
Winemaker:	Herman Du Preez
Cellar Master:	Tertius Boshoff