

Café

CULTURE

PINOTAGE 2018 VINTAGE

WINE OF ORIGIN:

Western Cape

VINTAGE CONDITIONS:

Regular, small rains in spring and cool to moderate temperatures provided for timeous vine development. Bud break and spring growth were even, assisted by early leaf breaks and green bunch harvesting. Moderate conditions sped development and ensured outstanding vine health. An early harvest sparked by December to January warmth, drought and lighter yields, ran until March. The result: wine of fabulous quality.

WINE DESCRIPTION:

This uniquely crafted Pinotage has distinctive mocha, dark chocolate and coffee flavours that are complimented by sweet spice and cigar box aromas. On the palate the wine is soft, juicy and fleshy, with an upfront sweet fruit element, well-integrated tannin structure and lingering finish.

MATURATION:

This wine was matured for four to six months, in carefully selected oak.

SERVING SUGGESTION:

Enjoy this wine on its own, or with a variety of meat or pasta dishes, and berry or chocolate desserts.

CELLARING POTENTIAL:

This wine can be savoured immediately or at any time over the next 18 months from vintage.

WINE ANALYSIS:

Alcohol: 14.37 % v/v
pH: 3.67
Total acidity: 5.51 g/l
Residual sugar: 4.40 g/l

