

Bergsig Pinotage 2016

Intensely perfumed, cedar-toned plums and dark berries, backed by a smooth-textured tannin structure. This lively, generous wine is a traditional South African variety. Has 4+ years ageing potential.

Enjoy with venison and game birds, or hearty casseroles.

variety : Pinotage | 100% Pinotage

winery : Bergsig Estate

winemaker : De Wet Lategan

wine of origin : Breedekloof

analysis : alc : 14.49 % vol rs : 2.9 g/l pH : 3.41 ta : 5.9 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : This generous wine is a traditional South African variety, with 4+ years ageing potential.

in the vineyard : Mediterranean climate with $\pm$ 980mm rainfall per year. The Estate is located in the upper slopes of the Breede River Valley at 240 - 350m above sea level. Winters are cold with snow until late in Spring. Temperatures during Spring are low resulting in slower ripening.

Harvest usually starts 2 - 3 weeks later than other wine areas. Significant temperature variation with warm days ensures good sugar development while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials.

about the harvest: Small, thick-skinned berries were picked at full ripeness at 25 - 26°B.

in the cellar :

Made from low production, old vineyard. Small, thick-skinned berries were picked at full ripeness at 25 - 26°B. Regular pumping over during fermentation to allow for maximum ceration. Matured in 300 Litre American oak barrels for 15 months.

