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Swartland Bushvine Pinotage 2010

Colour: Intense dark red colour typical of the wines of the region, with a brick-red hue derived from the barrel ageing on the rim of the glass.
Palate: Black plum and cherries on the nose, with dark spice and some smokiness at the back. On the palate there are fresh dark fruits of the forest complimented by firm but elegant tannin and a lingering aftertaste of dark spices.

Enjoy with light red meat dishes like seared steak or grilled lamb skewers with bacon and rosemary seasoning.



variety : Pinotage | 100% Pinotage
winery : Swartland Winery
winemaker :
wine of origin : Swartland
analysis : **alc :** 14.42 % vol **rs :** 3.4 g/l **pH :** 3.46 **ta :** 6.1 g/l **va :** 0.65 g/l **so2 :** 136 mg/l **fso2 :** 32 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2012 Veritas Wine Awards - Silver Medal
2012 ABSA Pinotage Top 10 finalist

ageing : Drink now, or store for another 2 – 4 years.

in the vineyard : Warm, dry summers and cold, wet winters. Limited Irrigation, mainly dry land, bush vine vineyards.

about the harvest: Harvested at optimum physiological ripeness, between 24° - 26° B

in the cellar : Grapes were de-stemmed, gently crushed and fermented in stainless steel at 26° - 28° C. Drained and pressed at 5° B and inoculated with malolactic bacteria. After completion of MLF racked, sterile filtrated and transferred to 225 liter French oak barrels. Racked once after 4 months in oak and aged for another 8 months under strict temperature and humidity control.

Post Blending Treatment: Barrels tasted and selectively blended together. One third new oak, one third second fill and one third older barrels. Bottle aged for a couple of months before release.