

## KWV Café Culture 2011

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A distinctive mocha, dark chocolate and toffee flavors complemented by berry aromas makes this wine truly unique. The wine is medium bodied, soft and easy to drink with an abundance of juicy fruit. This is a new and innovative way of drinking Pinotage. Tannins velvety and smooth.

Enjoy this wine on its own or as an accompaniment to meat and pasta dishes as well as chocolate and berry desserts.

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**variety :** Pinotage | 100% Pinotage

**winery :**

**winemaker :** Bertus Fourie

**wine of origin :** Western Cape

**analysis :** alc : 14.5 % vol    rs : 3.16 g/l    pH : 3.47    ta : 5.95 g/l

**type :** Red    **style :** Dry

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** South Africa's vineyards are mostly situated in the Western Cape near the coast. This is the southernmost region of the African continent, and has a Mediterranean type climate and diverse soils perfectly suited to quality grape production.

**about the harvest:** Cool temperate conditions during the growing season resulted in small, concentrated berries. Veraison was even, therefore ensuring even ripening of grapes. The period was characterized by low disease incidence. During harvest, the cooler than average summer temperatures resulted in an excellent balance between sugar and acid. Lower yields deliver a well balanced wine that offers intense fruit flavours.

Harvest date: First half of February

**in the cellar :**

Specially chosen Pinotage grapes were harvested at optimal ripeness. They were crushed and destalked and then the juice was fermented on skins. The wine was racked off to staves before completion of alcoholic fermentation. After malolactic fermentation the wine was then further matured for 3 months before being blended and bottled.