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Kleine Rust Cellar Selection Pinotage Shiraz 2012



An uncomplicated red wine chasing fruit purity, ripeness and finesse allowing early drinkability and enjoyment.

Ripe raspberries and some pepper spice on the nose. The palate is soft, sumptuous, juicy and round with elegant tannins and lots of berry fruit.

This wine will compliment food such as a Rack of lamb with a mint dressing or even a thickly cut fillet of beef.

variety : Pinotage | 46% Pinotage, 43% Shiraz, 11% Cinsaut
winery : Stellenrust Wine Estate
winemaker : Tertius Boshoff
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 4.6 g/l **pH :** 3.6 **ta :** 5.6 g/l
type : Red **style :** Dry
pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The grapes for this wine come from a section of vineyards on our Golden Triangle farm on the slopes of the Helderberg of Stellenbosch.

about the harvest: Grapes are picked at optimum ripeness around 25 Balling and kept on the skin for cold maceration for at least 3 days. This also allows some natural fermentation to take place. The juice is then inoculated with a homemade brew of yeasts including three different strains.

It is fermented in open cement tanks between 24 – 28 C and kept on its skin for 4-7 days of fermentation with regular pumpovers and punchdowns. After fermentation, the free run juice is drained and the skins are only slightly pressed. It finishes malolactic fermentation in a stainless steel tank.

in the cellar : This also allow some natural fermentation to take place. The juice is then inoculated with a homemade brew of yeasts including three different strains on both the Merlot and Cabernet Sauvignon.

It is fermented in stainless steel tanks between 24 - 28°C and kept on its skin for the full period of fermentation with regular pumpovers and press throughs. After fermentation, the free run juice is drained and the skins are only slightly pressed. It finishes malolactic fermentation in a stainless steel tank with some oak staves added. The wine then matures after several rackings in the tank with oak staves for 9 months.