

## Riebeek Cellars Pinotage 2012

The colour is an attractive bright ruby red with a purple rim, typical of a young Pinotage. The flavours of this unique South African cultivar are complex and exciting with ripe plum and fruitcake all beautifully integrated and then finished with subtle oak to for a lingering aftertaste.

An ideal accompaniment to lunchtime barbecues and rare beef.

**variety :** Pinotage | 100% Pinotage

**winery :** Riebeek Cellars (replaced by Riebeek Valley Wine Co)

**winemaker :** Alecia Hamman

**wine of origin :** Swartland

**analysis :** alc : 14.33 % vol rs : 4.3 g/l pH : 3.66 ta : 5.5 g/l

**type :** Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

**pack :** Bottle **closure :** Screwcap

**ageing :** Ready to drink, but will benefit from another year in the bottle.

**in the vineyard :** Vineyard: Trellised vines with supplementary irrigation and dry land bush vines

Viticulturist: Hanno van Schalkwyk

**about the harvest:** The grapes were harvested early in February at 26° Balling.

Yield: 8 - 10t/ha

**in the cellar :** Cold soaked overnight. Inoculated with selected yeast. Fermentation temperature reached 28 degree Celsius. Fermented on skins until enough flavour and colour were extracted for complexity and integration. Malolactic fermentation was completed with French oak chips.

