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Franschhoek Cellar Stonebridge Pinotage 2012

Dark garnet with a bright purple rim. Generous aromas of black cherries, clove and raspberry leading to a smooth and juicy palate with redolent ripe mulberries and glimmers of spice from gentle oaking. Finishes with appealing length and savouriness.

Best served between 16°C and 18°C for easy social drinking with or without food.Great with spicy sausages, roast lamb, smoked chicken or gammon steaks.

variety : Pinotage | 100% Pinotage
winery : Franschhoek Cellar
winemaker : Stephan Smit
wine of origin : Western Cape
analysis : **alc :** 14.26 % vol **rs :** 4.4 g/l **pH :** 3.66 **ta :** 5.34 g/l
type : Red **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Drinking well already, but may be cellared for up to 5 years from vintage.

Inspiration: The Franschhoek Mountain pass boasts Jan Joubert's Gat bridge. Built in 1825, this is South Africa's oldest stone bridge that still in use and makes the most magnificent picnic spot immersed in the full splendour of our magnificent valley. As South Africa's unique variety, our Pinotage is a worthy tribute to this historic landmark.

in the vineyard : Vine age: 9 - 15 years
Climate: 2012 vintage in Franschhoek had a long slow ripening period that allowed for great colour and flavour formation.
Soils: The vineyards are planted on varied soil types that lend specific nuances and characters to each block of grapes contributing to the complexity of the wine.
Trellis: VSP

about the harvest: Harvest: Harvested by hand in late February and early March
Yield: 8 - 10 tons/hectare

in the cellar : Gentle maceration to extract only refined and silky tannins and optimal colour, followed by French oak maturation for 8 – 12 months to help smooth out the wine and allow seamless integration.



Franschhoek Cellar

Franschhoek
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