

Kleine Rust Pinotage Shiraz 2013

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 complement food such as a Rack of lamb with a mint dressing or even a thickly cut fillet of beef.

variety : Pinotage | 52% Pinotage, 36% Shiraz, 12% Cinsaut

winery : Stellenrust Wine Estate

winemaker : Tertius Boshoff

wine of origin : Stellenbosch

analysis : **alc** : 14.0 % vol **rs** : 3.5 g/l **pH** : 3.60 **ta** : 5.3 g/l

type : Red **style** : Dry **body** : Soft **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Screwcap

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

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.

in the cellar : Grapes were 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 commercial 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 stainless steel tanks.

52% Pinotage, 36% Shiraz, 12% Cinsaut aged 8 months in 3rd and 4th fill French oak.

