

Stellenbosch Vineyards Bushvine Pinotage 2012

This is a modern styled Pinotage that shows elegance and finesse. Rich, aromatic nose, complimented by lush, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. Dense fruit and integrated presence of wood and balance makes this truly an experience to enjoy.

Suitable for vegetarians but not for vegans. This wine will pair well with most red meats or poultry and ideal match for spicy curries. Serve at a cool room temperature.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen / Abraham de Villiers

wine of origin : Stellenbosch

analysis : alc : 14.49 % vol rs : 3.1 g/l pH : 3.6 ta : 5.32 g/l

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

pack : 0 **size :** 0 **closure :** 0

ageing : Can be enjoyed now but will enjoy cellaring for up to 7 years.

in the vineyard : Fruit sourced from the Helderberg region within Stellenbosch.

about the harvest: Hand picked and only the best fruit selected in the vineyards.

in the cellar : Whole bunch crushed followed by fermentation in open fermenter with natural yeast. Barrel aged for 24 months in French oak barrels. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.

