

## Taillard Family Wines The Bullion Pinotage 2013

South African at heart and modern in style, this Pinotage has elegant spice and mulberry notes and a juicy finish.

The Bullion – Pinotage is best enjoyed with pizza, pasta and braaied meat.

**variety** : Pinotage | 100% Pinotage

**winery** : Taillard Family Wines

**winemaker** : Teddy Hall

**wine of origin** : Paarl

**analysis** : **alc** : 13.5 % vol **rs** : 2.2 g/l **pH** : 3.64 **ta** : 5.4 g/l

**type** : Red **style** : Dry

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

**ageing** : This wine is drinking exceptionally well now and will continue to do so till the end of 2016.

Named after the mining term for the end product after it has been mined and refined. Aged for 12 months in oak barrels, this Pinotage had to be nurtured to perfection. South African at heart and modern in style with 13.5% alcohol content, this wine goes well with pasta's, hearty dishes, friends and relatives and will do so until the end of 2016. Our favourite is to pair it with a rich oxtail stew – preferably made by my Hermann.

**in the vineyard** : Bush vines planted in 1999.

**about the harvest**: Picking started when the grapes were at 24°Balling, the acidity in the vineyard were still well above 6g/l with pH at 3.5.  
Yield: 4.7t/ha and 100% hand harvested

**in the cellar** : Fermentation started after a 36 hour cold soak using WE372 as yeast – generally cool fermentation at below 25°C with pump-overs twice a day. After secondary fermentation the wine was transferred to 3rd fill French Oak barriques and aged for 12 months.

