

Klein Tulbagh Pinotage Limited Release 2013

Inky black wine with slight garnet rim. Enticing aromas of ripe red fruit and baked bananas with whiffs of smoke. Soft ripe palate with balanced supple tannins.

To be enjoyed with roast beef, ostrich fillet, sticky ribs, snoek and venison.

variety : Pinotage | 100% Pinotage

winery : Tulbagh Winery

winemaker : Naude Bruwer and Helena Neethling

wine of origin : Tulbagh

analysis : alc : 15.04 % vol rs : 2.3 g/l pH : 3.52 ta : 5.2 g/l

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

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

in the vineyard : The grapes are from bush vine vineyards planted in very rocky soil in an east west row direction.

about the harvest: Handpicked grapes were harvested at optimal ripeness with a 25° B sugar and acids above 7g/l.

in the cellar : Fermentation took place on the skins in open separators at temperatures between 25° and 30°. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in new French and American oak barrels for 12 months.

Specifications

Heavy weight Claret 438 bottle.

Wine bottled with minimum stress and handling.

45mm Natural Flor cork.

Tree free label (made from sugar cane).

Individually hand waxed (instead of capsules).

Only 1500 bottles produced.

Packed: 6 x 750ml

Bottle Barcode: 6005 682 001 974

Outer Barcode: 16005 682 001 971

