

Douglas Green Pinotage 2014

Attractive crimson depth with a purple hue on the rim. Generous ripe strawberry and raspberry fruit on the nose brushed with dark chocolate and caramel hints. Plush and juicy on entry with an ample mouthful of juicy fruit well supported by soft, ripe tannins and discreet oak spice finishing with soft sleek cherry and berry flavours.

Soft and fruity allowing immediate easy social enjoyment on its own or with smoked spicy sausages, meaty pasta dishes, lamb chops or cottage pie.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.51 ta : 5.7 g/l

type : Red style : Dry body : Medium taste : Fruity wooded

pack : Bottle size : 750ml closure : Screwcap

ageing : Drinking at its best within 3 years of vintage.

A dry red wine. Medium-bodied with delicious coffee mocha and vanilla flavours fused in a ripe berry style with a juicy smooth finish.

in the vineyard :

2014 produced vibrant red wines with velvet tannins and good phenolic ripeness as a result of even ripening and a surge of energy soaked up in soaring temperatures in early January. Grapes were selected from old bush vines in the Wellington area.

Wine of Origin: Western Cape (Wellington)

about the harvest: Harvested by hand at an average of 24°B.

in the cellar : Fermented on the skins. After pressing, the young wine was allowed to complete malolactic fermentation on oak staves then left for a further 3 months wood maturation. Final blending and bottling takes place at our cellars in Wellington.



Douglas Green Wines

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