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Kleine Rust Pinotage Shiraz 2014

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 | 51% Pinotage, 40% Shiraz, 9% Cinsaut
winery : Stellenrust Wine Estate
winemaker : Tertius Boshoff
wine of origin : Stellenbosch
analysis : **alc :** 14.2 % vol **rs :** 3.4 g/l **pH :** 3.6 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Soft **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

Pinotage and Shiraz are two of the varieties that can express genuine fruit purity and forms a great synergy when blended in a search for fresh ripe fruit.

in the vineyard : The grapes for this wine come from a section of vineyards on our Golden Tri-angle farm on the slopes of the Helderberg in Stellenbosch.

about the harvest: Grapes are picked at optimum ripeness of 23 - 25° Balling.

in the cellar : Grapes were kept on the skin for cold maceration for at least 3 days. This also allows some natural fermen-tation to take place. The juice is then inoculated with a homemade brew of yeasts including three different commercial strains.

It is fermented in open stainless steel tanks at temperatures between 24 – 28°C and kept on its skins for 4-7 days with regular pump overs and punch downs. After fermentation, the free run juice is drained and the skins are gen-tly pressed. It finishes malolactic fermentation in stainless steel tanks. Aged for 8 months in 3rd and 4fh fill French oak.