

## DeWaal Top of the Hill Pinotage 2013

Beautiful plum and spice flavours with dark fruit, rich on middle palate, with a smooth and lingering finish.

Fantastic food pairing to any venison dish and hearty red meats, such as Osso Bucco, Beef Bourguignon. Beautifully paired with Dalewood Fromage Huguenot Cheese. (Top SA Diary Product 2016).

**variety :** Pinotage | 100% Pinotage

**winery :** De Waal Wines

**winemaker :** Daniel de Waal

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 2.9 g/l pH : 3.60 ta : 5.4 g/l

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

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

Chosen by Italian Journalist Francesca Negri as one of her favourite wines. Her book was published in October 2015 "1001 Wines to Enjoy at least Once in a Lifetime". The Top of the Hill Pinotage was one of only 18 South African red wines that made this list.

Chosen as the Best Pinotage at the Old Mutual Trophy Wine Show 2015.

The Top-of-the-Hill Pinotage wines consistently receive 4½ and 5 stars in John Platter's Wine Guide, it was awarded WINE magazine Pinotage Champion and have received Double Gold medals at the Veritas Awards on numerous occasions.

**ageing :** Future Maturation Potential: 10 - 16 years

**in the vineyard :** **Age of Vineyard: 66 years - oldest Pinotage vines in SA!**

Location of Vineyard: On warmer north facing slopes

Soil Type: Gravel & loam

Root Stock: R 99

Method of Trellising: Bush vines

**about the harvest:** Harvest Date: 17 February 2013

Sugar level at Harvest: 25° B

Yield per Hectare: 2.2 tons per hectare

**in the cellar :** Cellar Maturation: 18 months 225-litre French barriques (100% new)

Bottling Date: April 2015

Maturation Potential: 10 - 16years

Market Release Date: July 2015

Limited production, only max 3 000 bottles are produced.

