

Pulpit Rock Reserve Pinotage 2013

Deep red color with a violet tint. Aromas of blackberries, ripe prunes and tobacco with an attractive minerality. Mouth feel shows good volume and complexity, accompanied by soft ripe tannins. Serving temperature: 18°C

Delicious served with roasted red meat dishes, matured cheeses and venison. Serving temperature: 18°C.

variety : Pinotage | 100% Pinotage

winery : Pulpit Rock Winery

winemaker : Riaan van der Spuy

wine of origin : Swartland

analysis : alc : 14.5 % vol rs : 2.6 g/l pH : 3.5 ta : 5.91 g/l va : 0.52 g/l

type : Red **style :** Dry **body :** Soft **taste :** Fragrant **wooded**

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

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in the vineyard : Geographical location: Riebeeckberg
Vineyard: Trellised and bush vine

about the harvest: Manual harvesting of grapes.
Yield: 4 - 6 tons/hectare

in the cellar : Fermentation occurred in stainless steel tanks at a controlled temperature (25° - 28° C) with two daily pump-overs and punch downs, extracting color and tannins. After natural malolactic fermentation completed the wine matured 14 to 16 months in French and American oak barrels.

