

Taillard Family Wines The Bullion Pinotage 2014

South African at heart and modern in style, this Pinotage has elegant spice and mulberry notes and a juicy finish.

The Bullion Pinotage is best enjoyed with truly South African cuisine such as braai meat, oxtail and bobotie.

variety : Pinotage | 100% Pinotage

winery : Taillard Family Wines

winemaker : Teddy Hall

wine of origin : Paarl

analysis : alc : 15.0 % vol rs : 2.9 g/l pH : 3.64

type : Red **style :** Dry

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

ageing : This wine is drinking exceptionally well now and will continue to do so till the end of 2017.

Named after the mining term for the end product after it has been mined and refined. Aged for 12 months in oak barrels, this Pinotage had to be nurtured to perfection. South African at heart and modern in style, this wine goes well with hearty dishes, friends and relatives

in the vineyard : Bush vines planted in 1999.

about the harvest: Picking started when the grapes were at 24°Balling, the acidity in the vineyard were still well above 6g/l with pH at 3.5.
Yield: 4.7t/ha and 100% hand harvested

in the cellar : Fermentation started after a 36 hour cold soak using WE372 as yeast – generally cool fermentation at below 25°C with pump-overs twice a day. After secondary fermentation the wine was transferred to 3rd fill French Oak barrels and aged for 12 months.

