

Kasteelberg Pinotage 2014

Harvested from an exceptional vineyard in the heart of the Swartland, the Kasteelberg Pinotage is characterised as a well-structured wine, offering layers of flavours and aromas. Seductive rich plum flavours with notes of captivating dark chocolate follows through in a smooth and lingering palate of intense flavours integrated with the freshness of ripe red cherries.

At room temperature. Compliments curries and red meat, especially game.

variety : Pinotage | 100% Pinotage

winery : Riebeek Cellars (replaced by Riebeek Valley Wine Co)

winemaker : Alecia Hamman

wine of origin : Swartland

analysis : **alc** : 13.95 % vol **rs** : 4.1 g/l **pH** : 3.45 **ta** : 5.4 g/l

type : Red **style** : Dry **wooded**

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

ageing :

Well-structured with excellent ageing potential.

in the vineyard :

Viticulturist: Tharien Hansen

Vineyard: The grapes for this rare Pinotage are from a single vineyard, situated on the south-eastern slope of the Kasteelberg mountain. This bush vine Pinotage vineyard is a superb example of a unique South African cultivar which is a cross between Pinot noir and Cinsault. The bush vines, in the heart of the Swartland, receives some complementary drip-irrigation to help the vines to optimum ripeness during the dry, hot summers.

Production: 8,5 tons per hectare

about the harvest:

The grapes were harvested at 25° balling and acidity of 5.69 and pH of 3.4.

in the cellar :

The grapes were cold-soaked for 3 days at 10°C to extract as much color as possible before fermentation. After cold-soaking, the temperature is increased to around 18°C and yeast is added to start fermentation. Regular pump-overs are done to enhance skin contact which improves the flavor and color profiles. Fermentation temperature between 22 - 26°C. Fermented dry on skins, pressed. After malolactic fermentation, wine is transferred to barrels. French oak barrels, rest 2nd, 3rd and 4th fill barrels for 12 months.

