

## Stellenrust Cornerstone Pinotage 2013

This wine offers raspberry, ripe peach and black cherry flavours with subtle oak nuances, a warm succulent palate and delicate lingering sweet and sour finish with lifted acidity.

A great partner to spicy food such as Thai green curries or traditional Cape Malay bobotie.

**variety :** Pinotage | 100% Pinotage

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshoff

**wine of origin :** Bottelary

**analysis :** alc : . % vol   rs : . g/l   pH : .   ta : . g/l   va : . g/l   so2 : . mg/l   fso2 : . mg/l

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

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

Pinotage still forms the Cornerstone of South Africa's wine industry although Chenin blanc is giving it a good run for its money.

**in the vineyard :** Grapes for this wine are harvested from 48 year old bush vine from the Bottelary property. Low yields increase fruit intensity and depth of flavour. These old vine gems have slower ripening cycles delivering more mature fruit and a distinct chalky finish generated from a mix of granite and red clay.

**about the harvest:** Grapes are picked between 25° - 26° Balling.

**in the cellar :** Grapes were crushed and allowed cold mac-eration for 24 - 48 hours. It is inoculated with French yeast strains and fer-mented in open concrete tanks with manual punch down of the cap every two hours for another 4 - 5 days.

The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. After fermentation has completed, it is matured in 100% French oak over a period of 18 - 22 months.

