

## Stellenrust Pinotage 2015

This wine offers raspberry and ripe peach and black cherry flavours with subtle oak nuances, a ripe juice palate and a delicate lingering finish.

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

**variety :** Pinotage | 100% Pinotage

**winery :** Stellenrust Wine Estate

**winemaker :** Tertius Boshof

**wine of origin :** Western Cape

**analysis :** alc : 14.1 % vol   rs : 2.2 g/l   pH : 3.58   ta : 5.8 g/l

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

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

Pinotage is one of the grapes showing most potential in South Africa. It may not be everyone's cup of tea, but if it is grown and vinified correctly, it becomes an interesting wine with depth and character able to compete with any of the other noble varieties.

### in the vineyard :

Grapes for this wine are harvested from our Helderberg Golden Triangle and Bottelary properties – both of these properties excel every year at Pinotage challenges and we believe a blend of the distinctly different terroirs can only lead to bigger things.

### about the harvest:

Grapes are picked between 24° - 25° Balling.

### in the cellar :

Grapes were crushed and allowed cold maceration for 24 hours in open stainless steel tanks. It is inoculated with French yeast strains and allowed to ferment with regular punch downs every 2 hours for 4 days on the skins. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Our Pinotage is matured in convection toasted French oak barrels over a period of 12 months.

