

## Kasteelberg Pinotage 2015

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.

