

De Waal CT de Waal Pinotage 2015

A dark-coloured wine, showing prune and blackcurrant flavours and a hint of violets. The palate is well-balanced and round with a velvety, lingering finish.

This wine is delicious to enjoy with Oxtail soup, Springbok or Lamb. It also works well with cheese - especially a lightly smoked cheddar cheese.

variety : Pinotage | 100% Pinotage

winery : De Waal Wines

winemaker : Daniel de Waal

wine of origin : Stellenbosch

analysis : alc : 12.41 % vol rs : 3.1 g/l pH : 3.88 ta : 4.1 g/l

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

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

John Platter Wine Guide 4 star rating

ageing : The maturation potential is between 8 - 10 years from date of vintage.

Produced in honour of Charl Theron De Waal - **The first Pinotage winemaker In South Africa in 1941**

GOOD TO KNOW

De Waal Wines is considered as one of the top Pinotage producers of South Africa. De Waal is one of only 10 producers who have received the ABSA Top 10 Award six times or more, in the years the competition has been running.

De Waal is home to the oldest Pinotage vineyard in South Africa, a single vineyard that was planted by the current owners' father in 1950.

in the vineyard : Grape Varieties: 100 % Pinotage

Location of Vineyard: On warmer north facing slopes

Soil Type: Gravel & loam

Age of Vineyard: 40 - 45 years old

Root Stock: R 99

Method of Trellising: 3 wire-hedge

about the harvest: Harvest Date: 2 February 2015

Sugar level at Harvest: 25.5° B

Yield per Hectare: 4 - 5 tons per hectare

in the cellar : Fermentation & Maceration Period: 14 days

Cellar Maturation: 12 months 225-litre French barriques (60% new, 40% second fill)

Bottling Date: December 2017

