

## Douglas Green Cinsaut Pinotage 2017

Crushed summer berry and ripe plums aromas with delicate vanilla spice and earthy undertones on the nose. Experience a medium bodied explosion of red berry flavours offset by a hint of spice on the palate. Well balanced silky mouthfeel with soft ripe tannins.

### For the International Market Only

A smooth easy drinking red blend. Enjoy on its own or with pasta, pizza, duck and a variety of red meat dishes.

**variety :** Cinsaut | 45% Cinsaut, 45% Pinotage, 10% Ruby Cabernet

**winery :** Douglas Green Wines

**winemaker :** Jaco Potgieter

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 5.0 g/l   pH : 3.5   ta : 5.3 g/l

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

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

Spicy liquorice and winter spice woven into a juicy black cherry fruit core

**in the vineyard :** Our viticulturalist selects grapes from defined vineyards across the Western Cape for terroir specificity and optimal varietal expression.

**about the harvest:** The Pinotage and Cinsaut grapes were harvested at 23° B.

**in the cellar :** Grapes are vinified separately in appointed cellars where our oenologist has strictest control over every process. The components were fermented to 4° B before oak chips were added and malolactic fermentation was completed. Final blending and bottling took place in our cellars in Wellington.

