

## Douglas Green Pinotage 2017

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Attractive crimson depth with a purple hue on the rim. Generous ripe strawberry and raspberry fruit on the nose brushed with dark chocolate and caramel hints. Plush and juicy on entry with an ample mouthful of juicy fruit well supported by soft, ripe tannins and discreet oak spice finishing with soft sleek cherry and berry flavours.

Soft and fruity allowing immediate easy social enjoyment on its own or with smoked spicy sausages, meaty pasta dishes, lamb chops or cottage pie.

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**variety :** Pinotage | 100% Pinotage

**winery :**

**winemaker :** Jaco Potgieter

**wine of origin :** Western Cape

**analysis :** alc : 14.0 % vol rs : 3.8 g/l pH : 3.5 ta : 5.8 g/l

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

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

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**ageing :** Drinking at its best within 3 years of vintage

Smooth & juicy redolent red and black berries from the Cape's unique varietal

**in the vineyard :** 2017 had many winemakers excited about what could well turn out to be a vintage as good as 2015... 2014 was one of the wettest vintages on record; 2015 was one of the best; 2016 one of the hottest and driest ever; 2017 was dry but without being as hot as 2016, and the vine continues to amaze with its powers of resilience and recovery. Grapes were selected from old bush vines in the Wellington area.

**about the harvest:** Harvested by hand at an average ripeness of 24° B

**in the cellar :** After fermentation on the skins and pressing, the young wine was allowed to complete malolactic fermentation on oak staves, then left for a further 3 months of wood maturation. Final blending and bottling takes place at our cellars in Wellington.