

Thembi Pinotage

Deep ruby red colour. Ripe fruit on the nose. Pallet shows good balance between ripe berry fruit and well integrated oak aromas, hints of chocolate, mocha and vanilla aromas derived from a careful selection of oak. Medium to full bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

To be enjoyed with red meat and pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Thembi Wines

winemaker : Thembi Tobie

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 4.5 g/l pH : 3.55 ta : 5.3 g/l

type : Red **style :** Dry

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

100% Pinotage

Appellation: Stellenbosch

in the vineyard : Bush vine against Bottelary Hills; east-west row direction.

Soil type: Hutton/Broken granite

Irrigation: Drip irrigation

about the harvest: Harvested at 25° g/l balling.

Yield: 10 ton/H

in the cellar : Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 5 days. Aroma and colour extraction via delastage and daily pump overs. Partially aged in 300 litre French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.

