Douglas Green Pinotage 2018

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.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker : Jaco Potgieter

wine of origin : Western Cape

analysis : **alc :** 14.0 % vol **rs :** 4.3 g/l **pH :** 3.5 **ta :** 5.8 g/l

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

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

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 : Winemakers expected the worst but were surprised to find harvest 2018 to provide some of the best wines in memory.

Harvest 2018 was expected to be a challenging vintage, due to the Western Cape suffering from the worst drought in decades. Jaco says that although these challenges resulted in über-concentrated flavours and intensity, these positives proved to put winemakers' skills to the test: "Thicker skins resulted in less juice and overall volume. We had to work exceedingly careful to ensure we really extracted every drop of sap, and not too much tannin in turn" - especially since the Douglas Green winemaking team strives for easy drinking wines from the moment it is bottled.

Wine of Origin: Western Cape (Wellington, Swartland)

about the harvest: Harvested by hand at an average 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.