

Stellenbosch Vineyards Bushvine Pinotage 2017

This is a modern styled Pinotage that shows elegance and finesse. Rich, aromatic nose, complimented by lush, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. Dense fruit and integrated presence of wood and balance makes this truly an experience to enjoy.

This wine will pair well with most red meats or poultry and is an ideal match for spicy curries. Serve at a cool room temperature. Suitable for vegetarians but not for vegans.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Vineyards

winemaker : Bernard Claassen and Abraham de Villiers

wine of origin : Stellenbosch

analysis : alc : 14.50 % vol rs : 3.65 g/l pH : 3.58 ta : 5.26 g/l

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

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

ageing : Can be enjoyed now but will enjoy cellaring for up to 7 years.

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

in the vineyard : Fruit sourced from the Helderberg region within Stellenbosch.
Viticulturist: Francois de Villiers

about the harvest: Hand picked and only the best fruit selected in the vineyards.

in the cellar :

Fruit sourced from the Helderberg region within Stellenbosch. Handpicked and only the best fruit selected in the vineyards. Barrel aged for 16 months in French oak barrels. Whole bunch crushed followed by fermentation in open fermenter with natural yeast. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.

