

## Pulpit Rock Louisa Cape Blend 2015

Deep red color with very intense violet reflections. Aromas of red berries, mocha and cherry tobacco. The palate shows firm, ripe tannins and an elegant soft finish.

Serving temperature: 18°C. Most enjoyable with traditional venison dishes, Carpaccio or matured cheese.

**variety** : Pinotage | 63% Pinotage, 25% Shiraz, 12% Petit Verdot

**winery** : Pulpit Rock Winery

**winemaker** : Dewald Huisamen

**wine of origin** : Swartland

**analysis** : alc : 15.0 % vol rs : 4.9 g/l pH : 3.56 ta : 5.76 g/l va : 0.5 g/l

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

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

2018 ABSA Perold Cape Blend Top 5

2017 ABSA Perold Cape Blend finalist

2017 Veritas Awards - Silver

2017 Michelangelo International Wine Awards - Trophy

2016 ABSA Perold Cape Blend - Top 5

**in the vineyard** : Geographical location: Riebeeckberg

Vineyard: Trellised / Bushvines(Pino)

**about the harvest**: Manual harvesting of the different components of fruit used in the blend is done.

**in the cellar** :

Fermentation occurred in small 2.5ton stainless steel tanks at a controlled temperature (24-26 °C) with two daily punch-downs and rack & returns extracting color and tannins. Wines are racked directly to barrel to complete malolactic fermentation. The wines are racked and preserved while the barrels are cleaned before the wine return to barrel for another 12 months to mature. The best barrels of the components are then blend together to create this complete wine. A combination of French and American oak barrels are used.

