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Angels Tears Le Chocolat Pinotage 2018

This is a smooth, medium bodied red wine with appealing ripe plums, blackberry and licorice, enlivened by notes of coffee and chocolate on the nose, and supported by a well-balanced oak and tannin structure. The award winning 2018 vintage is a smooth and medium bodied Pinotage with appealingly ripe fruitiness and hints of chocolate.

A very versatile red wine perfect with any red meats or barbecue dishes.



variety : Pinotage | Pinotage
winery : Grande Provence Heritage Wine Estate
winemaker : Thys Smith
wine of origin : Franschhoek
analysis : **alc :** 14.4 % vol **rs :** 2.58 g/l **pH :** 3.66 **ta :** 5.31 g/l
type : Red **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

2019 South African Wine Index - Platinum

Angels Tears got its unusual name from a legend that began in a small town, Freinet, in France in the 18th century, when the grape harvest produced an outstanding vintage that was especially fragrant and ambrosial. Word spread afar, and legend has it angels stole into the village cellars by night and, upon touching the wine to their lips, wept tears of joy. The very same legend continues to this day at Grande Provence, home of Angels Tears. Here a French Huguenot family planted the first vines imported from France in 1694. The first batch of Angels Tears wines was produced in 1992 from Muscat d'Alexandrie grapes.

in the cellar : Only the best grapes are selected from Grande Provence vineyards and picked by hand for processing. The grapes are brought to the cellar where they are gently destemmed and fermented at 28ºC. After fermentation, each cultivar undergoes a selection process with only the most fitting wines included in the final blends. The Pinotage owes its seductive flavour profile to the careful use of well-toasted French oak which imparts wonderful chocolate and coffee flavours to the wine. The wine get its chocolaty taste from the ageing process: After fermentation the wine is pressed and transferred to specially toasted French oak barrels where it is aged for 6-8 months.