

De Waal Pinotage 2018

This is our regular Pinotage. It shows cherry and raspberries flavours on the middle palate and has a soft, lingering aftertaste.

This wine could be served chilled in summer. Put it for 30 minutes in the fridge, chill it to about 12 Degrees Celsius, it is delicious and refreshing on a hot summers day!

It pairs well with most South-African dishes, such as bobotie, boerewors, barbecued meat and delicate cheeses.

variety : Pinotage | 100% Pinotage

winery : De Waal Wines

winemaker : Daniel de Waal

wine of origin : Stellenbosch

analysis : alc : 11.95 % vol rs : 1.5 g/l pH : 3.83 ta : 4.3 g/l

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

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

De Waal is one of 10 producers who have received the ABSA Pinotage Top 10 award 6 times or more, in the years the competition has been running.

ageing : It will benefit from ageing.

De Waal Wines is considered as one of the top Pinotage producers of South Africa. De Waal is one of 10 producers who have received the ABSA Pinotage Top 10 award 6 times or more, in the years the competition has been running. De Waal is home to the oldest existing Pinotage vineyard in South Africa. The Top of the Hill Pinotage vineyard is a single vineyard, only 1 hectare, planted by the owners' father, Danie de Waal, in 1950. It is 68 years old and produces very low yields.

in the vineyard : Location of Vineyard: On warmer north facing slopes

Soil Type: Gravel & loam

Age of Vineyard: 25 - 28 years

Method of Trellising: 1 wire

A medium-bodied, lighter style of Pinotage, produced from younger vineyards.

about the harvest: Harvest Date: 1 March 2018

Sugar level at Harvest: 22.0°B

Yield per Hectare: 9.0 tons per hectare

in the cellar : Fermentation & Maceration Period: 14 days

Cellar Maturation: 3 months in older barrels

Bottling Date: 2 October 2018

Future Maturation Potential: 3 - 4 years

Market Release Date: December 2019

