

## Jan Harmsgat Pinotage 2017

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Pinotage grapes were created in 1925 & only seem to grow well in South Africa. Our JHG Pinotage is dense in colour and bold in flavour with notes of cigar box, banana tones and cherries. With gentle, ripe tannins on the palate, expect a sweet note on the finish.

Style: Intense dark red wine

Nose: Cigar box, banana, cherries

Palate: Rich, structured, juicy tannin

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**variety** : Pinotage | 100% Pinotage

**winery** : Jan Harmsgat

**winemaker** : .

**wine of origin** : Robertson

**analysis** : **alc** : 14 % vol **rs** : 2.4 g/l **pH** : 3.48 **ta** : 5.9 g/l **va** : 12 g/l **so2** : 73 mg/l

**type** : Red **style** : Dry

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

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Our philosophy is to create delicious single-block wines - this is the smallest production unit for vineyards and may not exceed six hectares per cultivar. Since 1723, Jan Harmsgat Farm, or JHG, is situated on the most southern tip of the Robertson Wine valley along the foothills of the Langerberg Mountains.

**in the vineyard** : Our unique position borders with the dry conditions of the Karoo as well as the cool sea breezes from the Coastal Regions. The direction of planting runs from east to west.

Highlighting our vineyard's unique characteristics, maturation takes place in neutral vessels. We invite wine lovers world-wide to taste the beauty of our valley.

**in the cellar** : The JHG vinification process is conducted with minimal interference, using spontaneous fermentation and no enzymes during fermentation. Due to minimal interference through vinification, sediment may occur.

Wood maturation: 12 months, 225L French oak, 90% (4th fill), 10% (2nd fill)

5000 Bottles produced

