

The Crossover Pinotage 2018

This wine is expressive of fruit rather than oak, showing real finesse and velvety palate with well-integrated tannins. The nose is dominated by sweet spice and red berries. Full bodied yet refined. A long and enchanting finish leaves one wanting more.

variety : Pinotage | 100% Pinotage

winery : Rickety Bridge Estate

winemaker : Wynand Grobler

wine of origin : Franschhoek

analysis : alc : 14.7 % vol rs : 2.4 g/l pH : 3.53 ta : 5.6 g/l

type : Red **style** : Dry

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

about the harvest: The Crossover is made from the fruit of well-manicured and settled bush vines. These grapes were harvested by hand in early February into small crates. From early January staff are employed in the vineyard block, armed with drums, slingshots and any other deterrent, to prevent our local baboon troop from eating the small concentrated bunches for breakfast. Unfortunately, some nightly visits by these unwanted visitors to savour some of the irresistible fruit are unavoidable.

in the cellar : Fermentation took place in an open fermentation tank with carefully executed punch downs six to twelve times daily. After 8 days of skin contact the grapes were pressed gently and malolactic fermentation took place in 100% new French oak barrels with a total of 22 months maturation.

