

Eenzaamheid Pinotage 2016

Our Pinotage is a full-bodied wine with red fruit on the nose. This wine has great concentration of flavours as a result of dryland viticulture.

variety : Pinotage | 100% Pinotage

winery : Eenzaamheid Wines

winemaker : -

wine of origin : Paarl

analysis : alc : 14.0 % vol rs : 1.4 g/l pH : 3.59 ta : 6.0 g/l

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

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

ageing : 6 - 10 years.

about the harvest: Hand-picked from a parcel of low yielding old dryland bushvines.

in the cellar : Grapes are hand-picked and chilled before being sorted and destemmed. The grape juice and skins are cold macerated at temperatures between 5-8 °C for up to 4 days. Fermentation takes place in open top fermentation vessels and the rising cap is punched down every 4-6 hours. Malolactic fermentation takes places in 300 litre barrels in which the wine will also undergo its maturation process.

