

Boland Cellar Cappupinoccinotage Pinotage 2020

The Boland Cellar coffee-style Pinotage displays layers of dark prune, plum and ripe blueberry flavours, with a prominent toasted French oak finish, reminiscent of Mocha Java ground coffee. Due to the careful extraction of Pinotage fruit flavours, the oak is well integrated and delivers a wine with a delightfully smooth and lingering finish.

This unique and expressive wine is ideally paired with barbequed meats such as lamb chops, boerewors sausage and beef kebabs.

variety : Pinotage | 100% Pinotage

winery : Boland Cellar

winemaker : Bernard Smuts

wine of origin : Coastal Region

analysis : alc : 14.13 % vol rs : 4.3 g/l pH : 3.46 ta : 5.8 g/l

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

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

Ultra Wine Challenge Awards 2020 - Gold

Coffee-style Pinotage is a unique and proudly South African innovation. The combination of well toasted oak for a few months and the characteristic Pinotage fruit flavours, create a style of red wine that has richly layered coffee and chocolate flavours, balanced by ripe red berry fruit. This style has attracted an enormous following in South Africa and abroad in recent years. Hence the name being a play on the words pinot and cappuccino, the espresso-based coffee drink originating from Italy.

in the vineyard : The grapes selected for our Cappupino Ccinotage come from deep shale soil vineyards that ripen mid-season, resulting in a longer hang-time and producing balanced, ripe fruit. The berries show dark-pip ripeness, combined with sweet plum and succulent, ripe red berry fruit. Grapes were predominantly selected from the Paardeberg area which yields Pinotage grapes without any undesirable jammy notes.

in the cellar : The grapes are sourced from selected growers and vinified separately to retain unique flavour profiles as blending components in the final blend. After crushing, the grapes underwent a two-day cold-soaking period and were inoculated with a specially selected yeast strain. The juice underwent a slow, cool fermentation and was removed from the skins while still fermenting, before wood treatment in charred French oak. Fermentation was completed on the oak, resulting in a gentle wood-tannin interaction. This process results in rich coffee and chocolate flavours on the palate. We strive to create a style that expresses cultivar-typical fruit characteristics in balance with oak flavours.

