

Vergenoegd Löw Family Collection Margot Pinotage 2023

A deep red in colour with purple edges, this Pinotage favours its Pinot parentage. Well-managed tannins and a vibrant acidity result in a wine that is rich yet elegant. Dark fruit with plush plums and brambleberries at the fore lead to a savoury and satisfying 'umami' on the finish.

Try this wine with a tender, flavourful cut of steak such as picanha, pan-seared with garlic, shallots, and thyme. Or go for pan-seared duck breasts with a cherry sauce. Not into meat? Then a mushroom risotto paired with this Pinotage will make your taste buds sing.

variety : Pinotage | 100%

winery : Vergenoegd Löw The Wine Estate

winemaker : Vusi Dalicuba

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 3.3 g/l pH : 3.54 ta : 6 g/l

type : Red **style :** Very Dry **body :** Full

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

The 2022/23 growing season had a dry and warmer winter with generally good growing conditions during the vegetative growth phase. Good rains shortly before veraison benefited quality. This was followed by a cool and wet ripening period that gave the grapes a chance to ripen optimally at a slower rate. The harvest was smaller than the previous one, but the excellent quality grapes hold big promise for the making of remarkable wines.

about the harvest: Grapes are hand-harvested and chilled overnight,

in the cellar : Grapes are processed through a mash pump to the selected fermentation tanks and open fermenters. Grapes in the open fermenters are punched down every two to three hours. The grape must is then inoculated using a selected yeast strain. During the fermentation period, the temperature is kept between 23–26 °C for slower fermentation and extended skin contact to preserve the primary fruit. After fermentation, the grape must is left on the skin for extended skin maceration for five days for colour stability and polymerisation of the tannins before being pressed and pumped to different tanks/barrels for malolactic fermentation. The resultant wines then spend time in second-, third- and fourth-fill barrels before being blended.



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Stellenbosch

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