

STELLENBOSCH

## 900 SERIES PINOTAGE 2015

## VINIFICATION

Wine maker description A three barrel limited first release of 900 Series

Pinotage. A Dark, medium-bodied wine with sweet and sour cherries, fynbos and plum aromas. Tantalizing flavours of ripe pomegranate, blackcurrant and dark chocolate on the palate. Sweet tannins and a savoury, meaty finish further enhance the wine. A really well-balanced Pinotage. South Africa in a glass. Decanting

recommended.

Varieties 100% Pinotage

Origin Wine of Origin Stellenbosch

Vinification details These grapes received six days cold maceration prior to

fermentation in stainless steel tanks. Fermented at between 24-28°C for 1 and a half weeks. The wine was then moved into 225L barrels, 100% new French oak

225L barrels for 24 months maturation.

Date of bottling 15th January 2018

Analysis pH 3.41 Total acidity 6.8 g/L Residual sugar 2.2 g/L Alcohol 14.5%

## **PROVENANCE**

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite) / Table Mountain
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Sandstone

Aspect Pinotage – North West

Area Pinotage – 4.5 Ha

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Pinotage – 2001 & 2002

Clones Pinotage – PI45 & PI48

Balling at picking Pinotage – 24.5 – 25.9°B

