



## Pinotage 2011

### Wine of Origin Coastal Region

#### Wine description & food pairing:

A modern style emphasising the softer Pinot Noir-like side of Pinotage. Packed with full red-berry and cranberry flavours, touches of cinnamon spice and soft tannins, this wine should pair well with most red meats or poultry. The sweet fruit flavours of Pinotage make it an ideal match for spicy curries, pizza, flavourful venison dishes and just by itself. Serve at a cool room temperature.

#### Vintage conditions:

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The crop was smaller than usual, but the grapes were of a high quality. The warm and dry growing season, combined with late summer heat waves, resulted in small berries and concentrated flavours. The harvest was much earlier than usual. Overall the whites were very aromatic and showed typical varietal characteristics. Reds were full-bodied with soft tannins.

#### Winemaking techniques:

Fermented in stainless steel tanks over 5 days with frequent pump-overs. At around 8 degrees balling, the skins were removed and the wine was pressed and racked back to tank for completion of alcoholic and malolactic fermentation. 20% of the wine was matured in American oak barrels (25% new) for 15 months. A small portion of the Pinotage was co-fermented with Viognier to enhance the aromatics. After careful blending and further tank maturation, the wine was fined and filtered, then bottled.

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#### Technical details:

**Blend:** Pinotage 100% • **Grape source:** 100% Paarl

**Closure:** Screwcap • **Barcode:** EAN 6009669350406 • USA 0-89419-16303-2