

M·A·N Family Wines

Bosstok Pinotage 2017



Wine description & food pairing

A modern style emphasizing the softer Pinot Noir-like Characteristic of Pinotage. The wine is ruby-garnet red with a hint of purple. Our Pinotage shows pleasing aromas of mocha and roasted coffee beans, followed by juicy flavours of red-berries, nutmeg and vanilla spice on the palate. The sweet fruit flavours of this medium-bodied Pinotage make it an ideal match for spicy food, pizza, smoked pork and flavourful venison dishes delicious just by itself. Serve at a cool room temperature.

Vineyards

Sourced from our Agter-Paarl vineyards, we select younger bush-vine vineyards to ensure retention of the characteristic pure fruit flavours and softer tannins. The Malmesbury Shale soils and unirrigated vineyards combine to give wines with concentrated, juicy fruit flavours, minerality and elegance.

Winemaking techniques

Grapes were hand-harvested at between 24 and 25° balling and 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. 25% of the wine was matured in American oak barrels (20% new) for 12 months. Fined and filtered before bottling.

Vintage conditions

2017 was a very dry and short season with hardly any rainfall. This resulted in substantial preservation of aromatics in the wines. Unusually cool evenings were much appreciated and resulted in a healthy crop with minimal threat of disease. The lower temperatures also encouraged good moisture retention in the soils, thus lending intensely concentrated colour to the red wines.

Bosstok Pinotage

Bosstok refers to the untrellised bush-vine vineyards that make up more than half of the vineyards of our region. The bosstok Pinotage vineyards grow close to the ground, producing lower yields of concentrated, flavourful grapes.

Technical details:

Blend: Pinotage 100% · Grape source: Coastal Region
Closure: Screwcap · Barcode: EAN 6009669350406 · USA 0-89419-16303-2
Alc: 14.0% · RS: 4.8 · TA: 5.4 · pH: 3.44