

**SAVANHA SUN PINOTAGE / SHIRAZ 2016**  
*58% Pinotage / 42% Shiraz*

**WINEMAKER:**

Lizanne Jordaan

**ORIGIN:**

Western Cape, mainly Slanghoek and Breedekloof area

**TERROIR / SOIL:**

Alluvial, Silt Dundee, Tukulu, Riverbed and Oakleaf

**VINEYARD AND CLIMATE CONDITIONS:**

This wine's grapes were picked from trellised and bush vines, 11 to 16 years in age, planted on different slopes. The vines received supplementary drip irrigation and produced 10 to 15 tonnes per hectare.

Temperature: Winter 15°C; Summer 28°C

Annual Rainfall: 200mm

Proximity to Ocean: 80- 90km

**WINEMAKING:**

Grapes were handpicked at optimal ripeness, sorted, de-stemmed and gently crushed. The juice was chilled at between 10 and 12°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place 5 to 6 months after maturation.

**ANALYSIS:**

Alc: 14.0 % TA: 5.7 g/L

RS: 3.0 g/L pH: 3.54

**APPEARANCE:**

Deep ruby red in colour

**TASTING NOTE:**

Ripe cherries, banana and hints of spice on the nose. A soft tannin structure supports cherries, sweet red plums and raspberries finishing with hints of spice on the palate.

**SERVE WITH:**

Roasted chicken with sweet potatoes and green beans on the side or a creamy potato bake.

