

SAVANHA WINEMAKER'S SELECTION PINOTAGE 2013

WINEMAKER:

Jacques Erasmus

ORIGIN:

Western Cape (Darling, Durbanville and Paarl)

TERROIR / SOIL:

Soil: Clovelly, Hutton and Estcourt.
Temperature: winter 9/18°C; summer 14/26°C
Annual rainfall: 650-750mm
Proximity to ocean: 40-80km

VINEYARD AND CLIMATE CONDITIONS:

Trellised vines of 14 -16 years old, planted on north-eastern slopes yielded the grapes for this wine. The vines received supplementary irrigation and produced 10 tons per hectare.

WINEMAKING:

Grapes were harvested at 24° balling, gently crushed, de-stemmed and cooled. After two days of cold soaking the juice was fermented until dry in stainless steel tanks at 24°C. Three pump-overs were conducted daily. After fermentation 20% of the wine was matured in French oak barrels for 8-10 months and the remainder matured in stainless steel tanks with French oak staves.

ANALYSIS:

Alc: 14.5% TA: 5.5 g/L
RS: 3.0 g/L pH: 3.55

APPEARANCE:

Clear bright purple red.

TASTING NOTE:

This classic South African Pinotage has generous red berry fruit and soft tannins.

SERVE WITH:

Pork with a fruity barbecue sauce, lamb chops or burgers with caramelised onions



¹⁶⁹²
Spier