

W.O. Stellenbosch

TERROIR & VITICULTURE

The Pinotage is grown in the small ward of Devon Valley, Stellenbosch. Devon Valley is slightly cooler than the Stellenbosch, resulting in later picking of the fruit. From unirrigated bush vines planted in 1995 and 1997 respectively. These vines yield between 4.2 and 6 tons per hectare and planted in Koffieklip and weathered granite soils.

VINIFICATION

Grapes are hand-picked from bush vines then crushed and destemmed into stainless steel tanks for fermentation. Biodynamic yeast is used to inoculate the fermentation to enhance and preserve terroir characters. After fermentation the wine is gently pressed and transferred to tanks for malo-lactic conversion. After completion the wine is racked to specially selected 300l barrels for ageing between 16 and 18 months. After blending the wine is aged in concrete tanks until bottling.

TASTING NOTES

This modern, yet classic style of Pinotage is our homage to South Africa's signature grape variety. Generous notes of blackberry, mulberry and blackcurrant are present on the nose, while rich oak and vanilla spice creates a lasting and textural finish.

FOOD SUGGESTIONS

Traditional South African fare such as braaivleis (BBQ), wildspotjie (game stew), Cape Malay bobotie (an oven-baked dish of spiced mince and dried apricots topped with an egg-custard), biltong (beef jerky) and samp with beans will be a true delight to enjoy with Pinotage. Non-conformists can try Pinotage with sushi, especially sashimi with pickled ginger and soy sauce to complement the spicy and umami flavours of the wine.

ANALYSIS

Alcohol: 14.38 %
Total acid: 5.9 g/L
Residual sugar: 1.8 g/L
pH: 3.68

