

## **TECHNICAL NOTES**

Vineyards: Single Vineyard Stellenbosch

Grapes: 100% Pinotage

Soils: Shale soils

Vinification

The grapes were picked a week earlier than normal and brought to the cellar for destemming, sorting and fermentation in open top fermenters. The cap was punched every 2 hours for 60 hours until the right extraction was achieved. After pressing, malolactic fermentation was done in 19 French oak barrels and 2 American oak barrels. The wine matured for 20 months in oak.

Alcohol: 14.5

Residual Sugar: 2.8g/ℓ

pH: 3.60

Total Acidity: 5.5g/ℓ

Total Sulphites: 100mg/ℓ

2015 Will be remembered as one of the best vintages of the last two decades. A combination of a warm August, cool September and October, and some good rains in November resulted in a classically balanced Pinotage that shows all the positive aspects of a great wine.

## **THE FACTS**

Best to drink from 2017 onwards

Total production: 21 Barrels