



## SPECIAL EDITION

### PINOTAGE 2017

#### VARIETY

100% Pinotage

#### WINE STYLE

A prime example of a South African Pinotage.

#### VINIFICATION

Grapes used for the production of this wine originate from the Paardeberg and Swartland areas. The majority of the vineyards consist of bush-vines without irrigation. The grapes were picked at an optimum ripeness of 24.5 degrees Balling. Fermentation took place at 24 to 26 degrees Celsius, with daily pump-overs and punch-downs.

#### MATURATION

After pressing, the wine was transferred to 300-litre French oak barrels. 30% in first-fill barrels for a period of 14-16 months and 70% in second-fill and third-fill barrels for the same period.

#### CHARACTERISTICS

Proud example of South Africa's Signature variety. This Pinotage displays a beautiful crimson colour with fruit-forward aromas of raspberry and cherry. Soft nuances of nutmeg and black pepper intertwine with juicy red fruit flavours, underlined by subtle hints of vanilla and oak spices, soft tannins and an elegant finish.

Proud sponsor of the Cape Leopard Trust, which seeks to protect the magnificent and endangered Cape Mountain Leopard.

[www.leopardsleap.co.za](http://www.leopardsleap.co.za)

Alcohol	13,5% Vol
Total acid	5,6 g/l
pH	3,61
Residual sugar	2,3 g/l