



# CLASSIC

# PINOTAGE 2019

VARIETY 100% Pinotage

## WINE STYLE

An elegant, typically South African Pinotage, fruit-driven and well balanced.

#### VINIFICATION

Grapes originate from the Swartland and Paarl areas, both ideal for growing this variety. Picked at optimal ripeness, the grapes were sorted, stemmed, crushed and cold-soaked. Fermentation was at between 25 °C and 28 °C, with regular pump-overs and punch-downs, for optimal colour and flavour extraction.

#### MATURATION

100% oak staves – 80% French and 20% American – with added micro-oxygenation.

### NOSE & PALATE

This intensely coloured wine offers vibrant flavours of red berries that follow through in layers of juicy raspberry and subtle vanilla, gently supported by oak. A pleasantly lingering after-taste.

#### FOOD

A versatile, sociable wine, for enjoyment at any occasion – with friends and family during a braai, a burger or pizza night, leisurely sipping while watching movies at home. Or simply to celebrate a successful day.

Alcohol Percentage	13,5% vol
Total Acidity	5,4 g/l
pН	3,49
Residual Sugar	4,5 g/l