



A PASSION FOR PERFECTION

## TERRA PINOTAGE 2018

### THE WINEMAKING

This wine consists of only one cultivar, Pinotage. The grapes were handpicked and grapes were selected out of our best block of Pinotage. The grapes came in at 25 Balling, were destemmed and cold maturation lasted 48 hours. After cold maturation the pulp was inoculated with a yeast strain and fermentation took place for a period of 12 days at a temperature of 25 - 26 °C. In this 12 day period regular (4 times per day) pump overs were exercised. The juice was pressed when the fermentation finished which paved the road for Malolactic fermentation to start and finish in 14 days.

### CELLAR MASTER COMMENT:

The wine is deep red in colour. Flavours of strawberries, cranberries and cherries are prominent on the nose. On the palate the wine is well rounded with integrated soft tannins for a medium to full bodied wine that lingers of red fruit. Maturation potential 8 - 10 years.

### CHARACTER:

Flavours of strawberries and cranberries  
Enjoy with game and poultry dishes.  
Best enjoy at 18 °C

### ANALYSIS:

Alcohol	14.5%	FSO2	27
RS	2.2	TSO2	49
TA	5.1	pH	3.48
VA	0.54		



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