



STELLENBOSCH

1679

PINOTAGE 2019

VARIETALS: Pinotage 100%

STYLE: Full bodied, dark red colour, aromas of blackberry and white pepper accompanied by dark cherry fruit and mocha on the palate.

SOIL: Predominantly Tukulu and Dresden soils on a base of shale.

AGE OF VINES: 21 years.

VINIFICATION: 7 days on skins in open fermenters at 25°C.

BARREL AGING: 14 months in new 225 and 300 liter French oak barrels.

CLIMATE: Low rainfall, dry ripening season with cool nights and warm, dry days during picking.

GRAPES: Smaller berries, with excellent colour and flavour intensity, harvested at optimum phenolic ripeness.

OPTIMUM DRINKING: This excellent 2019 vintage will peak from mid 2020 to 2025 when tertiary aromas will start to develop.

FOOD SUGGESTION: Game, beef and lamb dishes.

Alcohol : 14.79 % | RS : 3.1 g/l | pH : 3.67 | Total Acid: 5.5 g/l