



KLEIN TULBAGH PINOTAGE

Vintage: 2013 (*Limited Release*)

Origin: Tulbagh

Harvest details: The grapes are from bush vine vineyards planted in very rocky soil in an east west row direction. Handpicked grapes were harvested at optimal ripeness with a 25° B sugar and acids above 7g/l.

Cellar Treatment: Fermentation took place on the skins in open stainless steel tanks. The temperature during fermentation is regulated between 23-25°C. Pumpovers are done according to sugar levels. Separators at temperatures between 25° and 30°. The skins were punched down every 4 hours. After alcoholic fermentation the wine went through malolactic fermentation. The wine is matured in new French and American oak barrels for 12 months.

Tasting Notes: Inky black wine with slight garnet rim. Enticing aromas of ripe red fruit and baked bananas with whiffs of smoke. Soft ripe palate with balanced supple tannins.

Chemical Analysis:

Alcohol:	15.04 % vol
Residual sugar:	2.3 g/l
TA:	5.2 g/l
pH:	3.52

Specifications: Heavy weight Claret 438 bottle.
Wine bottled with minimum stress and handling.
45mm Natural Flor cork.
Tree free label (made from sugar cane).
Individually hand waxed (instead of capsules).
Only 1500 bottles produced.

Packed: 6 x 750ml

Bottle Barcode: 6005 682 001 974

Outer Barcode: 16005 682 001 971

