TULBAGH PINOTAGE

Vintage: 2015
Origin: Tulbagh
Style: Dry, wooded red

Harvest details: The grapes are from selected vineyards on different soil types. Harvested by both machine and hand at 24ºB at the end of January.

Cellar Treatment: Fermentation took place on the skins in stainless steel tanks. The wine was pumped over every four hours during alcoholic fermentation. After pressing, the wine went through malolactic fermentation. Wood staves are added for complexity.

Tasting Notes:
Colour: Deep, vibrant ruby with bright crimson rim.
Nose: Bouquet of sweet plums, fruitcake, warm spices and sweet vanilla oak.
Palate: Ripe fruit with spiced plum flavours, generously fruity with soft, rounded edges and easy accessible tannins.

Chemical Analysis:
- Alcohol: 13.36 % vol
- Residual sugar: 3.4 g/l
- TA: 5.5 g/l
- pH: 3.45

Specifications:
- Bottle colour: Dark green
- Bottle type: Burgundy
- Closure: Screw cap

Packed: 6 x 750ml
Bottle Barcode: 6005 682 000 021
Outer Barcode: 16005 682 000 028