TULBAGH SHIRAZ/PINOTAGE

Vintage: 2014
Origin: Coastal Region

Harvest details: The grapes are from four selected vineyards in the Tulbagh valley. Harvested during February by both hand and machine at sugars between 24 - 25.5ºB.

Cellar Treatment: Grapes are fermented on the skins in stainless steel tanks. Yeast strains are selected to enhance the natural flavours of the grapes. The wine is pumped over every four hours during alcoholic fermentation. After pressing, the wine went through malolactic fermentation. Special selected French oak staves are used during malolactic fermentation, to give the wine the distinctive chocolate and coffee flavours.

Tasting Notes:

Colour: Deep, vibrant ruby with bright crimson rim.

Nose: Ripe berry and black plum, with hints of coffee and chocolate.

Palate: Intense black plum and ripe berry flavours with hints of vanilla and chocolate. Medium bodied with a lingering coffee aftertaste.

Chemical Analysis:
- Alcohol: 13.15% vol
- Residual sugar: 8.6 g/l
- TA: 5.1 g/l
- pH: 3.53

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

Packed: 6 x 750ml
Bottle Barcode: 6005 682 002 452
Outer Barcode: 26005 682 002 456