

STELLENBOSCH HILLS
polkadraai
SOUTH AFRICA

POLKADRAAI PINOTAGE/MERLOT 2016

Tasting Notes:

Deliriously delicious; upfront berry fruit. Smooth & easy drinking.

Serve with: From pasta to a piece of meat, this wine will make it all taste good!

The Harvest:

Harvested ripe at 24.5°B to enhance fruit expression and soften tannins.

In the Cellar:

The fruit is fermented separately on skins at 25°C for approximately 14 days. After fermentation the wine was aged in French & American oak for 6 months.

Ageing potential:

Enjoy now or within the next 3 years

Blend Information:

70% Pinotage

30% Merlot

Technical Analysis:

Alcohol	-	14 % vol
pH	-	3.52
Residual sugar	-	4.5 g/l
Acidity	-	5.6 g/l
Wine of Origin	-	Polkadraai Hills, Stellenbosch

