



STELLENBOSCH HILLS

STELLENBOSCH HILLS BUSHVINE PINOTAGE 2015

Tasting Notes

Deep ruby red colour. Full bodied wine with an abundance of chocolate, red berry & cherry fruit, vanilla, sweet wood spice flavours and hints of cigar box notes.

The wine has a well weighted palate and a juicy tannin structure, which creates a long lingering finish.

Serve with: Barbeques, oxtail, venison dishes and beef pie.

The Harvest

The berries were hand selected, and the yield limited to 4 tons per hectare. All grapes come from the Vlotenburg area.

In the Cellar

The berries were crushed, maceration took place for 48 hours and the wine was fermented in stainless steel tanks. Malolactic fermentation took place in the barrels and the wine was oak matured for 14 months. Half the wood was French and half was American oak.

Ageing potential

Enjoy the wine now or within the next two to four years from harvest.

Blend information

100% Pinotage

Characteristics

Dry red wine.

Technical analysis

Alcohol	-	14.66%
pH	-	3.59
Residual sugar	-	3.5 g/l
Acidity	-	5.25 g/l
Wine of origin	-	Stellenbosch

