



STELLENBOSCH HILLS

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Tasting Notes

Deep ruby red colour. A full bodied wine with intricate flavour combinations of black berry, plums & mulberries. Intertwined with hints of vanilla oak, banana, dark chocolate and cigar box notes.

The wine is formed on juicy, but velvety tannin structures which creates a balanced palate and a 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, cold 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	-	14.5%
pH	-	3.64
Residual sugar	-	3.6 g/l
Acidity	-	5.5 g/l
Wine of origin	-	Stellenbosch

