

## Stellenrust Pinotage 2012

main variety Pinotage

vintage 2012

analysis alc: 13.8 | ph: 3.50 | rs: 2.3 | ta: 5.8

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

taste Fruity

wine of origin Helderberg & Bottelary

### tasting notes

This wine offers raspberry and ripe peach and black cherry flavours with subtle oak nuances, a ripe juice palate and a delicate lingering finish.

### blend information

100% Pinotage

### food suggestions

A great accompaniment to spicy food such as Thai green curries or traditional Cape Malay bobotie.

### in the vineyard

Pinotage is one of the grapes with the most potential for development and improvement in South Africa. If it is grown and vinified correctly, it becomes an interesting wine with lots of depth and characterful flavour.

Grapes for this wine are harvested from both our Helderberg property in the Golden Triangle as well as our Bottelary property - both of these properties excel every year at Pinotage challenges and we believe a blend of the terroirs can only lead to bigger things.

### about the harvest

Grapes are picked between 24° - 25° Balling.

### in the cellar

Grapes were crushed and allowed some cold maceration for 24 hours in open cement tanks. It is inoculated with French yeast strains and allowed to ferment with regular punch downs every 2 hours for 4 days on the skin. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Our Pinotage is matured convection toasted French oak barrels for a period of 12 months.

