



Stellenrust Pinotage 2016

main variety Pinotage

vintage 2016

analysis alc: 14.1 | ph: 3.58 | rs: 2.2 | ta: 5.8

type Red

producer Stellenrust Wine Estate

style Dry

winemaker Tertius Boshof

taste Fruity

wine of origin Western Cape

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

Grapes for this wine are harvested from our Helderberg Golden Triangle and Bottelary properties – both of these properties excel every year at Pinotage challenges and we believe a blend of the distinctly different 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 cold maceration for 24 hours in open stainless steel tanks. It is inoculated with French yeast strains and allowed to ferment with regular punch downs every 2 hours for 4 days on the skins. The wine is then drained from the skins and further fermentation takes place in stainless steel tanks. Our Pinotage is matured in convection toasted French oak barrels over a period of 12 months.