

PINOTAGE

ORIGIN

Swartland
100% Pinotage

VINEYARD & WINEMAKING

Vineyards were planted between 1997 and 2011. These are trellise vineyards and grow on shale and quartz soil with a bit of red oak leaves. The vineyards are meticulously farmed and yields are managed down to below 8 tons per hectare. Grapes are machine harvested and cold soaked for 24 hours. Fermentation is initiated with selected yeast strains and is kept under 26°C. Malolactic fermentation is completed in 225L oak French and American Barrels wine is matured for 12 months in oak Barrels

ANALYSIS

| | | |
|------------|---|---------|
| Alcohol | - | 14,5% |
| PH | - | 3,51 |
| Total Acid | - | 5,80g/L |
| RS | - | 1,9 |

TASTING NOTES

A Medium bodied wine with an intense red hue and typical aromas of ripe strawberries, banana and plums.

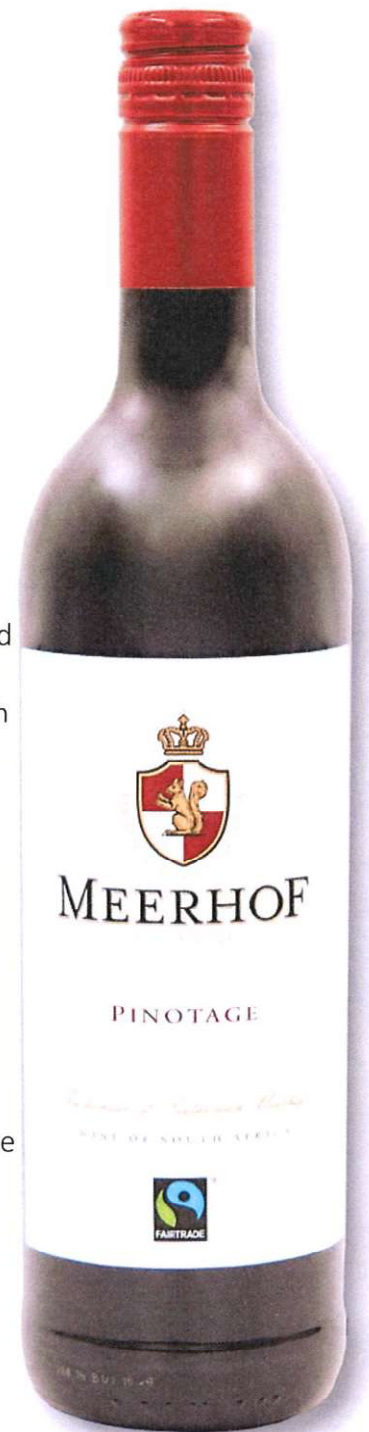
PAIRING

Pairs well with Roast Chicken, venison, steaks and creamy pastas.

SERVING

Serve between 16-20 C for best results.

Can be stored for up to 5 years under the right conditions.



MEERHOF
SINCE 1997

