



THE INNOCENT PINOTAGE 2019

The classic South African Pinotage variety puts its best foot forward here in a subtle, youthful Beaujolais style – packed with pure fruit flavours of cherries and plums, with a dash of spice. Ideal for those warm summers.

VINEYARDS & VINIFICATION

From the grapes of two dry-land Pinotage vineyards, the oldest planted in 1971 – grown by bush-vine method. The grapes were hand-harvested in small 20 kg crates in the early morning. The bunches were then sorted to ensure the highest quality standard. A combination of whole-bunch and whole-berry fermentation took place in large open concrete tanks. Further pressing took place before the fermentation was completed, the latter which took place in closed concrete tanks, where the wine remained for a further 10 months' aging. The final product shows dominant fruit on both taste and nose. The crunchy acidity is well balanced by the typical Pinotage perception of fruit sweetness. No oak contact was allowed in the process to maximise the pure fruit and true expression of this South African cultivar.



COLOUR:	Bright ruby red.
NOSE:	Cherries, plums, blueberries and spicy undertones.
PALATE:	Delicious dark fruit, elegant but firm tannins, light spiciness, with a lingering aftertaste.
GRAPES:	100 % Pinotage.
ANALYSIS:	Alcohol 12% – Residual Sugar 2.3 g/l – pH 3.62 – Total Acidity 5.8 g/l.

**A foudre is a large wooden vat of 200 - 1 200 litres, upright shape in this case.*

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