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## COLLECTION

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### PINOTAGE 2022

The Collection range of wines aspires to be easy-drinking, but also true to its terroir. The emphasis lies on fruit-expression of the specific cultivar.

**ORIGIN:** Stellenbosch  
**VARIETIES:** 100% Pinotage

**VINEYARD:** The 12ha of vines vary in age and were planted from 2000 through to 2018 on (101-14) rootstock with 2.5m spacing. Drip-irrigated vines ensure optimal ripening, trained on the 5-wire Perold trellis system. Planted on soils of weathered granite on clay, and situated on northwest facing slopes. The nearby Atlantic Ocean has a cooling effect on the vineyards during the ripening season.

**GROWING SEASON AND HARVEST:** The Western Cape in particularly Stellenbosch had a real good winter with sufficient rain and cold for the vines to rest and build up reserves before the start of bud towards September. Cool and mild, windy weather conditions prevailed until December, which pushed the start of harvest out by 14days to the norm. These cooler conditions led to concentrated flavours with natural acidity, good colour and ripe tannins. Harvest finished first week April and crop yields were down by roughly 15% to a normal year, but wine quality looks very promising.

**VINIFICATION:** The grapes were picked at 24.8° balling early February when phenolic ripeness was achieved and flavours bold. The berries were crushed and cold-soaked for about 24hrs at 15°C, and then inoculated with suitable yeast that would bring out the best of the varietal. The must was fermented in stainless steel tanks with aeration every 4 hrs- this was done to extract colour and flavour from the must. Fermentation takes about 5 days at temperatures between 23-26°C. After malolactic fermentation and during tank maturation a light addition of oak staves add extra complexity.

**TASTING NOTES:** Spicy with flavours of fresh plum, raspberry and toffee vanilla. Juicy, medium-bodied fruit-driven wine.

**SERVING:** Pair with Lamb masala curry, freshly baked naan bread.

**ANALYSIS:**

Alc: 14.5%  
RS: 2.4g/L  
TA: 5.4g/L  
PH: 3.64