

Pinotage



TASTING NOTES

Deep ruby with a *purple-tinged rim*, revealing bright red and black berry aroma and flavour expressions of mulberry, raspberry and cherry. A ripe, rich style of wine with a fresh finish. Well-integrated tannins add intensity and silkiness, backed by the tobacco spiciness typical of Pinotage.

AGING POTENTIAL

Best enjoyed within 5 years from vintage.

IN THE VINEYARD

A dry winter followed by a hot, dry summer: the winter of May to August 2017 in the Cape Winelands was cold enough to ensure proper vine dormancy, but it was one of the driest in decades. However, 2017 has many winemakers excited about what could well turn out to be a vintage as good as 2015.

IN THE CELLAR

The Pinotage grapes were crushed and fermented separately in small batches to maximise varied expressions. Different parcels were blended after 12 months. Subtleties in vinification and origin, as well as judicious blending to amplify the best natural character of the components, add to the intrigue and complexity of the final blend.

FOOD MATCHES

Brampton Pinotage pairs great with red meat dishes like pork medallions, seared steak or grilled lamb skewers with bacon and rosemary seasoning.

TECHNICAL INFORMATION

Vintage: 2017
Main variety: 100% Pinotage
Alcohol: 14 %
pH: 3.5
RS: 3.5 g/l
Acid: 5.8 g/l
Appellation: Coastal region



PINOTAGE 2015
SILVER



PINOTAGE 2015
BRONZE 88



PINOTAGE 2015
SILVER



PINOTAGE 2015
SILVER