



## 2006 Pinotage

### Technical details:

Varietal:	100% Pinotage
Alcohol:	14.5%
Total acidity:	5.8 g/l
pH:	3.62
Residual sugar:	1.7 g/l

### Tasting notes:

This local grape crossing between Pinot Noir and Cinsaut, absolutely loves our farm and the surrounding areas. We have only one big bushvine vineyard on our farm with a very low natural crop. This we believe is the secret for our great success over the last few years. Very low crops, only averaging 2–3 tons per hectare, together with no irrigation and our exceptional clay soils we can consistently produce a world class wine. Hand picked and sorted, the grapes are allowed to ferment warmly in small open vats. We try to do as much manual punch downs as possible and only allow 48 hours skin contact. We do malolactic fermentation in new French oak barrels and the wine will stay in oak for 12–14 months. Big, bold and amazing ripe plummy in colour. Attractive nose with hints of fresh crushed blackberry, strawberry and some dry banana. Very complex, with ripeness fantastically balanced with elegant tannins and a dry finish. The oak is well integrated and the wine displays great balance and austere. Drink now, but will age for ±10 years after bottling.