



888 Pinotage Gold 2012



Characteristics

Elegance, finesse, complexity and concentration of fruit - full bodied

Tasting notes

Vibrant deep red opaque in the glass. On the nose layers of blackcurrant and dark berry fruits, cherries and plums, with underlying white pepper and fynbos notes. These exquisite aromas carry through onto a rich creamy palate. Silky and well weighted with perfect balance and elegant tannins. Superb oak integration with long finish.

In The Vineyard

Soil low yielding well drained vertical schale / schist Aspect east
Trellis and bush vines.

Harvest

Grapes were night harvested and picked by hand to retain flavours.
Yield 6.9 tons/ha

Cellar Practices

A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by doing manual punch downs 3 times per day at a fermentation temperature of 28°C. Skins were gently pressed before fermented dry. MLF took place in barrels, after which it was matured for 22 months in 67% new and 33% 2nd fill French oak barrels. Wine from the 3 most complex and superlative barrels were selected to produce this rare and exceptional Pinotage.

Ageing Potential 15 or more years after vintage

Serving Temperature Enjoyed best served at 17°C

Cultivar	Pinotage	Residual sugar	2.9 g/l
Region	Coastal Region, Tulbagh	Acidity	5.5 g/l
Winemaker	Pierre Wahl	pH	3.54
Viticulturist	Neville Dorrington	Alcohol	14.8 %