

## Private Cellar Pinotage 2014



### Characteristics

Full bodied red wine, fruit driven food wine

### Tasting notes

This dark red coloured wine has elegant red fruit aromas of cherry, strawberry and cranberry on the nose. These exquisite aromas carry through onto a rich, creamy palate where it lingers for moments after the wine exits the palate. Silky, well-integrated and elegant tannins keep this wine in perfect harmony and balance. One of our most delicate Pinotage's in the Private Cellar range to date.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Yield 6.5 tons/ha  
Aspect west-north-west & east.

### Harvest

Grapes were night harvested and picked by hand to retain flavours.

### 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. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 22 months in 60% French and 40% American oak barrels. A total of 40% new, 30% 2nd fill and 30% 3rd fill barrels were used for ageing.

**Ageing Potential** 12 or more years after vintage

**Serving Temperature** Enjoyed best served at 16°C

Cultivar	Pinotage
Region	Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	3.0 g/l
Acidity	5.7 g/l
pH	3.54
Alcohol	14.62 %