

## Touch of Oak Pinotage 2016



### Characteristics

Medium bodied red wine, fruit driven

### Tasting notes

Intense dark red coloured. Aromas of black currant and mulberry, with underlying cherry and fynbos nuances on the nose. These diverse aromas carry through onto a rich, velvety and complex palate supported by layers of well-rounded tannins. Gentle presence of oak on nose and palate supports this delicious Pinotage.

### In The Vineyard

Soil Low yielding, well drained vertical shale/schist  
Aspect north-west.

### Harvest

Grapes were night harvested and picked by hand to retain flavours.  
Yield 5.2 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 pumping the juice over the skins 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 18 months in 25% 2nd fill, 50% 3rd fill and 25% 4th fill French oak barrels.

**Ageing Potential** 7 years after vintage

**Serving Temperature** Recommended to be served at 15°C - 16°C

Cultivar	Pinotage
Region	Coastal Region, Tulbagh
Winemaker	Pierre Wahl
Viticulturist	Neville Dorrington

Residual sugar	3.1 g/l
Acidity	5.7 g/l
pH	3.48
Alcohol	14.77 %