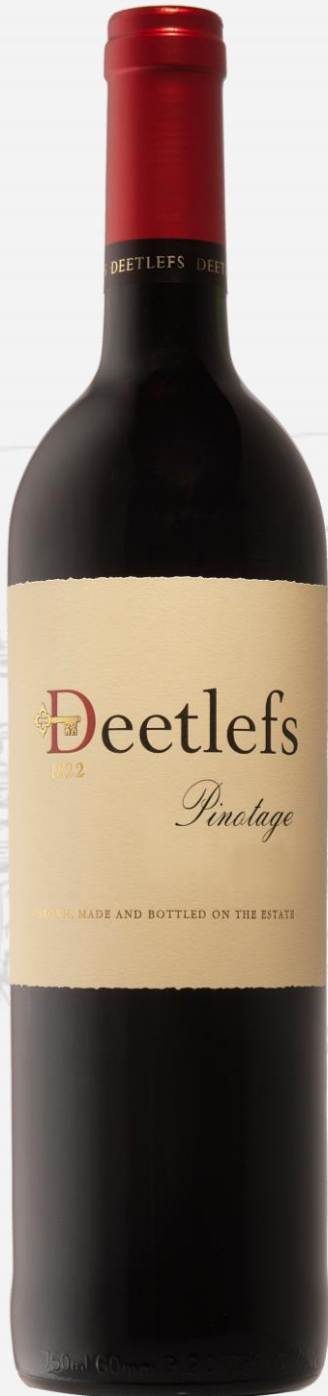


Deetlefs Estate Pinotage 2018



Tasting notes:

Dark ruby colour with scarlet rim. Perfumed nose with abundance of mulberry, raspberry, cherries and spicy aromas. Fruit aromas are backed up by the subtle presence of vanilla, spicy oak and an earthy undertone. Ripe tannins ensure good structure and well integrated oak adds to complexity. Entry on the palate show concentrated cherries flavours carrying through to dark chocolate and dark roasted coffee bean finish.

Food Pairing:

Kudu; Springbuck, Roast Duck with cranberries and Fillet Mignon

Blend:

100% Pinotage

Vinification:

Grapes from selected block planted in 1995. Crop control done by means of green harvesting. This ensures more concentrated grape flavours. Three days of pre-fermentation, cold soak for soft extraction of colour. Four different yeast stains were used with each adding its unique complexity to the wine. Different skin contact periods varying from 14 to 21 days were applied. Production limited to 500L/ton to ensure quality. Secondary fermentation and maturation in 300 liter barrels for 24 months prior to blending and bottling. Small amounts of Hungarian and American oak also used to enhance complexity. 13% new barrels and the balance in 2nd, 3rd and 4th fill barrels.

Analysis:

Alc.: 14.15%

RS: 2.9 g/l

Area of origin:

Breedekloof

Maturation:

2 - 8 years