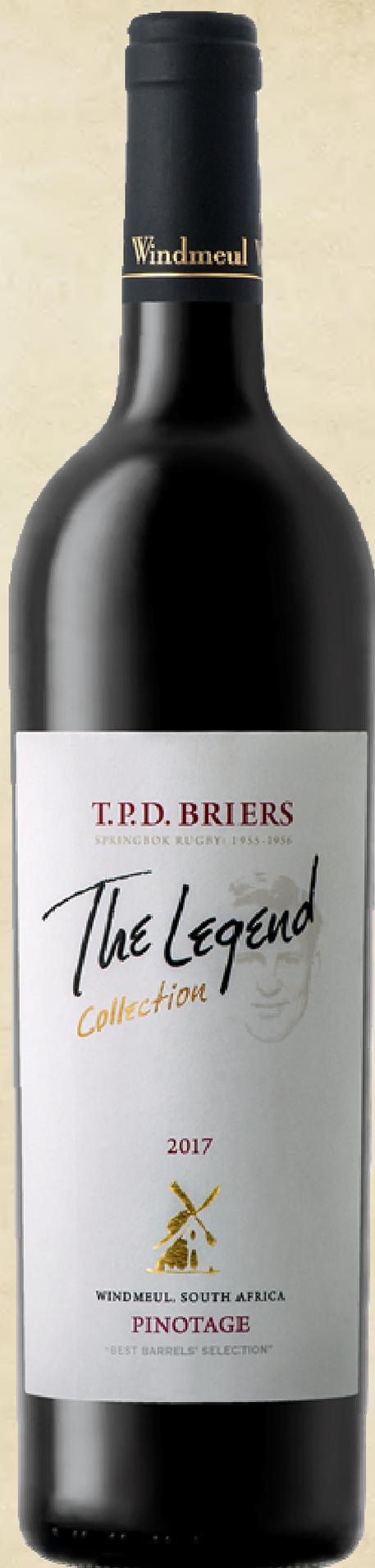


2017 Legend Collection Pinotage



Winemaker's Notes: An expansive nose shows wild lavender, both red and black fruit, and a hint of tar. Well integrated oaking on this stylish Pinotage. Big and bold palate lifted by a spine of bright acidity that allows freshness on the lengthy finish. Filigree, durable structure will allow for long, rewarded ageing for up to 10 years comfortably.

Style: Dry, wooded and full bodied

Cultivar: Pinotage

Tons per hectare: 5

Age of vine: 20 Years

Soil: Shale

Trellising: Bush Vine

Irrigation: Dry Land

Degree balling at harvest: Early morning, hand harvested at 26 °B

Vinification: Fermented in stainless steel tanks at 25° C

Barrel maturation: 20 months in selected barrels

Maturation potential: 10-15 Years

Food suggestions: Serve with game birds like pheasant or quail, and also delicious with venison sausage dipped in Hoisin sauce.

Alcohol: 14.61 Residual Sugar: 2.5

Total Acid: 5.4

Region: Coastal


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