

# Pinotage

## Reserve 2016



Winemaker's Notes:	One of the flagships and specialities from our property, growing on bush vines on the farm. The nose offers coconut, bramble, blueberry compote and dark-roast coffee. Full intensity and body mellowed by time in both barrel and bottle. Creamy texture with a smoky finish.
Style:	Dry and Full-bodied
Cultivar:	100% Pinotage
Tons per hectare:	6-7
Age of vine:	19 years
Soil:	Shale
Trellising:	Pinotage- Bush Vine
Irrigation:	No irrigation
Harvest Date:	01/02/2016
Degree balling at harvest:	Early morning, hand harvested at 25-26°B
Vinification:	Fermented in open fermenters Juice bleeding after crush Combination of punch downs and pump overs, every 2-4 hours 26°C Fermentation temperature
Barrel maturation:	Medium and medium plus toast French oak barrels. 100% New barrels, matured for 18 months
Maturation potential:	Optimum 5-10 Years
Food suggestions:	This full bodied red will compliment bacon-wrapped grilled venison loin with Blueberry and red wine reduction, or also works a charm with barbeque marinated pork ribs.

Alcohol: 14.5%

Residual Sugar: 3.3g/l

Total Acid: 5.8g/l

Region: Paarl

  
**Windmeul**  
KELDER