



THE LEGEND OF **CONVERGENCE** • BAY •

Pinotage 2024

TASTING NOTES

Red berries, dried plums, raspberry and a slight wood character on the nose. Medium-bodied wine with soft tannins on the palate.

ANALYSIS

Alc: 14.0 vol%

pH: 3.69

RS: 2.4 g/l

TA: 5.3 g/l

VINEYARD

There are 2 vineyards planted on deep Hutton soil as well as Karoo soil, and it is trellised on the Perold system. A drip irrigation system is installed and the vineyards are planted in a East-West row direction. The ages of the vines are 12-17 years, which go into this wine.

HARVEST & CELLAR TREATMENT

Our Pinotage grapes were harvested from different blocks and sites. Picked at full phenolic ripeness between 24 - 25 Balling. Destalked, crushed and fermented with 3 pump overs per day to ensure soft extraction of tannins but full colour extraction. Pressed when fermentation was completed in stainless steel tanks.

SERVING

Best enjoyed now or within 3 years after vintage. Savour this wine with slow-cooked casseroles, grilled pork chops, pasta, pizza, robust cheese or a good old braai.