



LUTZVILLE

VINEYARDS

PINOTAGE 2022



Tasting Notes

A 'proudly South African' cultivar showing aromas of ripe cherry, raspberries and plum with vanilla and spicy undertones. This juicy and well-balanced wine rewards with an elegant mouthfeel and soft tannins.

Analysis

Alc: 13.80 vol%

RS: 2.3 g/l

pH: 3.56

TA: 5.6 g/l

Vineyard

The variety perfectly matched its unique location on the West Coast and its close proximity to the Atlantic Ocean. The cool Atlantic Ocean breezes roll over the Lutzville Valley and cools down the vineyards ensuring a slow and even ripening.

The grapes are from a unique selection of vineyards planted on the banks of the Olifants-River in Alluvial and Karoo soil. These soils ensure full phenolic ripeness at lower sugar levels and matched with the diurnal temperature variation creates the ideal micro-climate for excellent colour development. Resulting in fruit driven wines with soft tannin structures while retaining freshness and elegance.

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 at 2 Balling where after fermentation was completed in Stainless Steel tanks.

During the process of malolactic fermentation, the wine was matured with new French oak staves for 8 months.

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.