



# LUTZVILLE

VINEYARDS

## *Francois Le Vaillant* PINOTAGE 2017



### Tasting Notes

The wine shows complexity with concentrated aromas of black cherry and plum, backed by spicy notes from oak maturation. The palate shows great fruit density and weight. An intense wine with expressive layers, well integrated with French oak tannins that continues with a luscious finish.

### Analysis

Alc: 14.42vol%

RS: 2.4g/l

pH: 3.56

TA: 6.1g/l

### Vineyard

Powered by our unique vineyard sight, this hand selected block delivers fruit that ripens quickly due to the North-West/South-East planting row direction and the exposure to the sun light. The close proximity to the Atlantic-ocean cools down the vineyards assuring a slow and even ripening.

With deep, red Karoo type soil the small bunches ripened with a natural low pH and high acidity. This gives the wine its lasting ageing potential.

### Harvest & Cellar Treatment

Harvested at full phenolic ripeness between 25 – 26 Balling. With extended cold maceration, excellent purple hue colours were obtained.

This process, together with an extended cool fermentation time on the skins, enables the juice to optimise its pure concentrated layers of dark spicy fruit flavours. During the delestage (the rack and return) process on the skins, the extraction of grape-fruit tannin were monitored daily.

Pressing was done at 2 Balling, where after the wine finished fermentation in barrel. Matured for 18 months in 50% new 300 liter French oak barrels, balance 2nd fill.

### Serving

Best enjoyed now or within 6 years after vintage. Savour this full-bodied Pinotage with a hearty game pie, marinated spicy lamb, smoked duck, baked pastas like lasagne, or Indian curries.