



AFRICAN JAVA PINOTAGE



ORIGIN

South Africa

BLEND COMPONENT

Pinotage: 100%

VINIFICATION

The juice was fermented on the skins for 4 days after which it was drawn off the skins onto 100% new French Oak staves. Further fermentation and maturation took place on the oak for 4 months.

IRRIGATION

Drip irrigation controlled by a computer system through meters and tensiometers.

HARVESTING

Machine harvested. Night harvested at optimum ripeness.

TASTING NOTES

Oak matured with vibrant plum and ripe berry fruit on the palate. The wine has an intense aroma of roasted coffee beans followed by a smokey mocha-java aftertaste. Ideal with hearty red meat dishes such as Osso Bucco. Try with Venison, Lamb, Barbecues, Curry, Game birds, Spare ribs and Meat stews.

TECHNICAL ANALYSIS

Alcohol: 13.47% vol.
 Residual sugar: 9.2 g/l
 Total acidity: 5.19 g/l
 pH Level: 3.68