

# PASSAGES PINOTAGE 2013

## ORIGIN

Swartland, South Africa

## BLEND COMPONENT

Pinotage: ..... 100%

## BARREL MATURATION

12 months – 2nd & 3rd fill French oak barrels

## TERROIR

Soil Type: ..... Weathered Malmesbury shale

Slope: ..... Easterly

Climate: ..... Moderate summer with low night temperatures, cold winter

Wind: ..... South Eastern during the day and South Western at night

## OENOLOGY

Harvested early morning

Hand-harvested in small baskets at optimum fruit ripeness

Fermented in open fermenters for 2-3 weeks

Punched through 4 times daily

100% malolactic fermentation

## TASTING NOTES

A cross between Pinot noir and Hermitage developed in 1925, this uniquely South African wine is celebrated worldwide for the distinctively rich ruby color, bold aromas of dark chocolate, stewed fruit and spice. The Passages Pinotage offers juicy plum and cherry fruit carried by silky tannins over a backing of integrated oak.

## CELLARING POTENTIAL

3 to 5 years

## TECHNICAL ANALYSIS

Alcohol: 14.47 Vol %

PH: 3.58

Total Acidity: 5.9 g/l

Residual Sugar: 4.9 g/l

