



## Pinotage Touch 2021



### Characteristics

Medium bodied white wine. Fruit driven.

### Tasting notes

This intense dark red coloured wine shows striking aromatics of red berry and black cherries. Floral fragrance and fynbos notes carry through onto a rich, velvety and complex palate. Dense fruit, bright acidity and layers of well rounded tannins. The gentle presence of oak on the nose and palate supports this delicious Pinotage.

### In The Vineyard

Soil: Low yielding, well-drained vertical shale/schist

Yield: 6,4 tons/Ha

Aspect: west-north-west

### Harvest

Grapes were night-harvested, picked by hand to retain flavours.

### Cellar Practices

A 48-hour cold maceration period was given prior to fermentation to extract colour and fruit. Extraction during fermentation took place by pumping the juice over the skins 3 times per day. Skins were gently pressed before fermented dry. MLF took place in barrels. Matured for 20 months in 20% 2nd fill, 40% 3rd fill, and 40% 4th fill French oak barrels.

**Ageing Potential** 8 Years after vintage.

**Serving Temperature** Recommended to be served at 14°C.

Cultivar	100% Pinotage
Region	Tulbagh
Winemaker	Adriaan Jacobs
Viticulturist	Neville Dorrington

Residual Sugar	2.4 g/l
Acidity	6 g/l
pH	3.52
Alcohol	14%