

PINOTAGE 2012



COMPOSITION

100% Pinotage

ORIGIN

Stellenbosch, South Africa

VINEYARD

From bush vine and trellised vineyards situated in the Muldersvlei bowl.

VINIFICATION

After hand selection in the vineyard, the grapes were destemmed and lightly crushed into static upright tanks. The juice was allowed to start natural fermentation at low temperatures and after a day inoculated with a selected strain. Fermentation was done at 26°C and drawn off before dry. The wine spent 12 months in barrel of which 21% were new.

BOTTLING DATE

June 2013

RELEASE DATE

July 2013

ANALYSIS

Residual Sugar:	2,35 g/l
Alcohol:	14%
pH:	3.46
Total Acidity:	6.01 g/l

TASTING NOTES

Deep ruby red colour. Aromas of black cherry, plum and red berry fruit, backed by dark chocolate and floral notes. The palate shows red and black berries, with fine soft tannins that linger on the palate.

MATURATION

Drink now or mature for up to five years after vintage.

BAR CODES

1 x 750ml:
6 x 750ml:
12 x 750ml:



Langry Draad Pinotage