

# Tall horse

WINES  
SOUTH AFRICA

## A Different take on wine

### Pinotage 2016

**Species:** 100% Pinotage

**Vintage:** The 2016 vintage was early and warm. Grapes were at optimum ripeness very early on compared to recent vintages. Concentrated colour and soft approachable tannins combined with typical varietal fruit flavours are characteristic of the season.

**Habitat:** Grapes are sourced from the diverse macro-climates of the Western Cape ranging from the long-lingering sunny days of our Southern slopes to the cooler areas with West Coast ocean breezes. Hand harvested at 24°B during March.

**Gestation:** Fermented on the skins for 7 days at 24 - 28°C with three aerations per day. After pressing, the young wine is matured on French oak for 3 months where malolactic fermentation is completed.

**Character:** Deep red with a tinge of purple to the rim oozing sweet cherry, dark chocolate and roast coffee bean appeal offset by well integrated savoury oak spice facets and a rambunctious fruity finish.

**For your drinking pleasure:** Soft and juicy for easy enjoyment on release or within 3 years of vintage. A delicious social sipping red that is also great with fire grilled steak, spicy sausage or sticky ribs.

**Analysis:**

Alcohol 13.5%

Residual Sugar 10.0g/l

pH 3.5

Total Acidity 5.5g/l

**Environmental Intelligence:** Tall Horse lightweight glass project saves 120kg of Carbon for every 1000 bottles. And we recycle.

