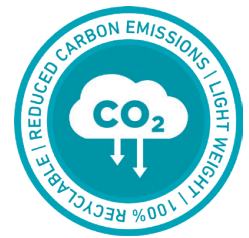




PINOTAGE 2021

SPECIES
100% Pinotage



VINTAGE

2021 was an excellent season with great winter rains, followed by warm, sunny days and cool nights, resulting in rich, ripe and juicy berries.

HABITAT

Grapes are sourced from the diverse macro-climates of the Western Cape ranging from the long-linging 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

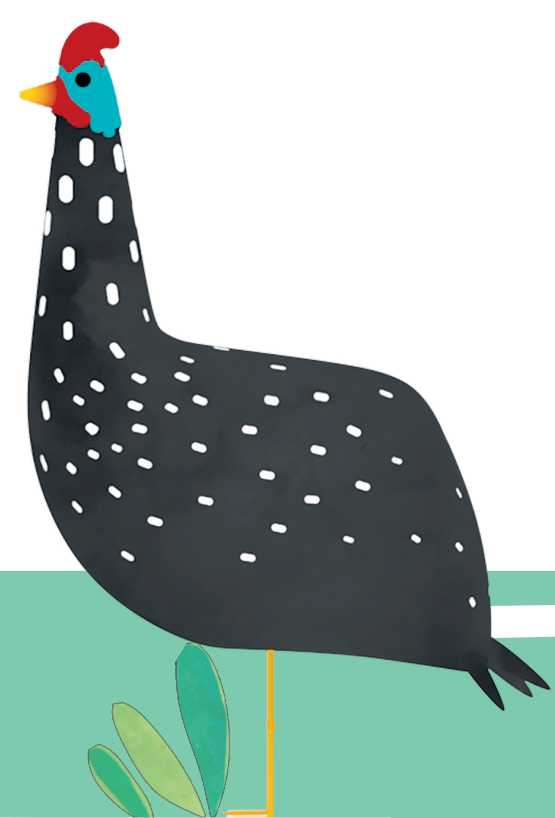
Best enjoyed within the first year or two of vintage when the fruit is most fresh and vibrant. Serve chilled for effortless social enjoyment or with fish and chips, roast chicken or macaroni & cheese.

ANALYSIS

Alcohol 13.5%
Residual Sugar 10.0 g/l
pH 3.5
Total Acidity 5.5 g/l

ENVIRONMENTAL INTELLIGENCE

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



A DIFFERENT TAKE ON WINE.

Not For Persons Under The Age Of 18.