



STELLENBOSCH

1679

SINGLE VINEYARD OLD VINE PINOTAGE 2020

VARIETALS: Pinotage 100%

STYLE: Full bodied, ruby red colour, aromas of fresh cherries and hints of spice accompanied by red fruit and mocha on the palate.

SOIL: Predominantly Tukulu and Dresden soils on a base of shale.

AGE OF VINES: 45 years.

VINIFICATION: 7 days on skins in open fermenters at 25°C.

BARREL AGING: 16 months in 300 liter French oak barrels.

CLIMATE: Low rainfall, moderate ripening season with cool nights and warm, dry days during picking.

GRAPES: Smaller berries, with excellent colour and flavour intensity, harvested at optimum phenolic ripeness.

OPTIMUM DRINKING: This excellent 2020 vintage will peak from mid 2022 to 2027 when tertiary aromas will start to develop.

FOOD SUGGESTION: Game, beef and lamb dishes. Compliments infused spiced red cherry dessert dishes, Vanilla and cinnamon gelato enhances the red fruit and mocha. Also enjoy with various cheese and preserve platters.

Alcohol : 15.22 % | RS : 3.9 g/l | pH : 3.67 | Total Acid: 5.5 g/l

This 2020 vintage Old Vine Pinotage was made with carefully selected grapes from a 45 year old Single Vineyard Raised Bush Vine block, from the farm Skoonheid, Stellenbosch. The vines, with rootstock Richter 99, were planted in 1975 by Bennie van der Westhuizen. The soil type, which is derived mainly from granite, is reddish to yellow in colour, with mid drainage Coffee Rock on a base of shale and deep glencoe clay; mainly Tukulu and Dresden soil types

Phenolic ripe grapes were harvested, fermented 7 days in open fermenters on the skins. After fermentation transferred to French oak barrels, where it finished its primary fermentation. Secondary fermentation and aging for 16 months in 300 litre French oak barrels.

Bottled in December 2021 and released February 2022.

The wine boasts a bouquet of fresh cherries, red fruit and hints of spice, with an appealing mocha on the finish.