



KOELENBOSCH

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: 20 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.

Alcohol : 14.75 % | RS : 4.4 g/l | pH : 3.51 | Total Acid: 5.6 g/l