

STELLENBOSCH

1679

OLD VINE PINOTAGE 2022



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 the base of the shale.

AGE OF VINES

47 years

VINIFICATION

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

BARREL AGING

18 months in 300 litre French oak barrels.

CLIMATE

Good summer rainfall, hot and dry ripening season with heat wave during January, followed by cool and wet days during picking.

GRAPES

Small berries, with excellent colour and flavour intensity, harvested at optimum phenolic ripeness.

OPTIMUM DRINKING

This excellent 2022 vintage will peak from mid-2024 to 2028 when tertiary aromas will start to develop.

SERVING SUGGESTIONS

Serving at 16-18°C in a RIEDEL Vinum Cabernet Sauvignon/Merlot glass will be the perfect match for this wine.

FOOD SUGGESTION

Game, beef and lamb dishes.

ANALYSIS

Alcohol : 14.82 % | RS : 2.4 g/l | pH : 3.52 | Total Acid: 6.0 g/l