



STELLENBOSCH HILLS

Distinction through diversity

Stellenbosch Hills Bushvine Pinotage 2020

Tasting Notes:

Deep ruby red colour. A full-bodied wine with intricate flavour combinations of blackberry, plums and mulberries, intertwined with vanilla oak, banana, dark chocolate and cigar box notes. The wine is formed on juicy, but velvety tannin structures which create a balanced palate and a lingering finish.

Serve with:

Barbeques, oxtail, venison dishes, and beef pie.

The Harvest:

The grapes were hand-harvested, and the yield was limited between 4 and 5 tons per hectare. All grapes come from the Vlottenburg area.

In the Cellar:

The berries were crushed; cold maceration took place for 48 hours, and the wine was fermented in stainless steel tanks. Malolactic fermentation took place in the barrels and the wine was oak matured for 14 months. 50% French oak and 50% American oak.

Ageing Potential:

Enjoy the wine now or within five years from vintage.

Blend:

100% Pinotage

Technical analysis:

Alcohol	14.75% Vol
pH	3.62
Residual sugar	3.5g/l
Acidity	5.8g/l
Wine of origin	Stellenbosch

