COORDINATES Pinotage 2019



100% Pinotage

Background:

Handpicked fruit from 40-year-old bushvines in the Helderberg region of Stellenbosch, South Africa.

Winemaking:

Whole bunch crushed followed by fermentation with natural yeast. Barrel aged 16 months in French oak.

Notes:

Rich, aromatic nose, complimented by juicy fruit. Prominent notes of red and black berries with spicy cinnamon undertones.

Pairing:

Our 2019 Pinotage will pair well with red meats, poultry, or spicy curry.

Chemical Analysis:

Alcohol: 14.17 %

Residual Sugar: 3.9 g/l Total Acidity: 5.47 g/l

pH: 3.59





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