

Stonecross Pinotage 2015



Tasting notes:

Deep dark red colour. Aromas of red and black cherries, prunes, blackcurrants with subtle spicy notes of cloves and pepper add to a very interesting and complex nose. The aromas on the nose carry through on the palate. Surprisingly structured tannins add good weight. The wine shows good complexity with a fruity and round finish.

Food Pairing:

Beef lasagna, roast turkey, pork or venison stew.

Blend:

Pinotage 96%, Roobernet 4%

Vinification:

Grapes are harvested when phenolic ripeness, soft fruit tannins and fruit aromas have reached the perfect balance. Modern winemaking techniques are applied to maximize freshness and bring out the fruit aromas of cherries, prunes and blackcurrants that is typical to this noble varietal. Oak is used moderately as a finishing/polishing component.

Area of origin:

Western Cape

Analysis:

Alc.: 13.86%

RS: 2.7 g/l

Maturation:

2 - 6 years