



Stonecross Merlot Pinotage 2016

Tasting notes:

Wine is a dark red colour. Aromas of red cherries, raspberries, plums, prunes with hints of mint and dried herbs. Clean fruity entry with good firm tannins; still young and tight but well-rounded. The wine has medium body with nice lingering fruity finish.

Food Pairing:

Cottage Pie. Chicken in red wine. Vegetarian pasta.

Blend:

66% Merlot, 28% Pinotage, 6% Roobernet

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 fruity aromas; typical to this varietal. Oak is used moderately to get more complexity and allows the fruit to shine.

Area of origin:

Western Cape

Analysis:

Alc.: 13.86%

RS: 2.8 g/l

Maturation:

2 - 6 years