



## Stonecross Pinotage 2018

### Awards & Accolades:

Gold – Gilbert & Gaillard International Challenge

### Tasting notes:

Deep bright red colour.

Aromas of cherries, raspberries, strawberries and plums with subtle earthiness (forest floor) and hints of sweet vanilla spice.

Flavours of red cherries and sour plums with some earthy notes.

Medium bodied with soft powdery tannins on the finish.

### Food Pairing:

Beef lasagna, roast turkey, pork or venison stew.

### Blend:

Pinotage 100%

### 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 that are typical to the varietal. Oak is used moderately to get more complexity and allows the fruit to shine.

### Area of origin:

Western Cape

### Analysis:

Alc.: 14.21%

RS: 3.31 g/l

### Maturation:

2 - 6 years