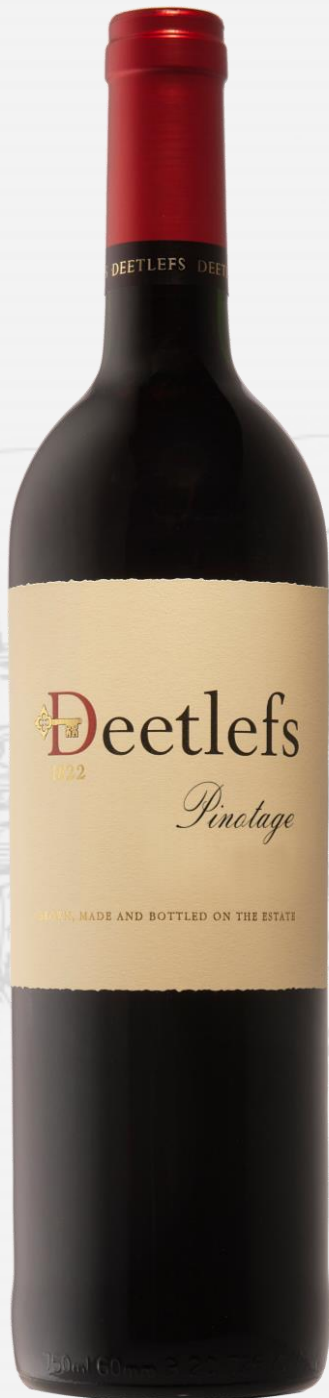


### Deetlefs Estate Pinotage 2015



#### Tasting notes:

Dark ruby colour with scarlet rim. Perfumed nose with abundance of mulberry, raspberry, cherries, and prune aromas. Fruit aromas backed up by subtle presence of vanilla, spicy oak and an earthy undertone. Ripe tannins ensure good structure and well integrated oak adds to complexity. Good balance with fresh fruit flavours and subtle oak.

#### Food Pairing:

Kudu; Springbuck, Roast Duck with cranberries and Fillet Mignon

#### Blend:

95% Pinotage, 5% Malbec

#### Vinification:

Grapes from selected block planted in 1995. Crop control done by means of green harvesting. This ensures more concentrated grape flavours. Three days of pre-fermentation, cold soak for soft extraction of colour. Total of 17 days skin contact. Production limited to 500L/ton to ensure quality. Secondary fermentation and maturation in 300 liter barrels for 24 months prior to blending and bottling. Small amounts of Hungarian oak also used to enhance complexity. 15% new barrels and the balance in 2nd, 3rd and 4<sup>th</sup> fill barrels.

#### Analysis:

Alc.: 14.02%

RS: 4.0 g/l

#### Area of origin:

Breedekloof

#### Maturation:

2 - 8 years