

LA CAVE

THE PUREST TRUTH IS FOUND IN
THE DEEPEST RECESSES

PINOTAGE 2019

CULTIVAR

100% Pinotage

WINEMAKING

Grapes, from two separate vineyards with low yields of less than 8 tons per hectare, were picked at optimum ripeness. After de-stalking and crushing, the juice was fermented in open fermenters, on the skins, for 5 days at 26°C. Regular pump-overs ensured optimal colour extraction. The juice was separated from the skins shortly before being 100% dry, to ensure a polished tannin structure. Malolactic fermentation took place in new 225L French oak barrels. The wine was then racked and returned to the same barrels for a further maturation period of 18 months.

TASTING NOTES (March 2022)

Inviting scents of all-spice, black cherries, wild bramble, boysenberry and oak spice dominate the nose. The wine has a beautiful plush, juicy fruit profile with complex flavours of ripe plums, nutmeg and cloves. The tannins are well integrated, and complement the gentle and elegant nature of the wine.

Maturation potential → 2027.

FOOD PAIRINGS

Barbequed meats, especially venison and beef / bobotie / lamb curry / grilled snoek / seared tuna / spicy Asian-styled cuisine / aromatic curries / duck with sweet plum sauce / beef or lamb burgers / pizza

ANALYSIS

Alcohol:	14.5%
Sugar:	3.2 g/L
Acid:	5.5 g/L
VA:	0.79 g/L
pH:	3.62

AWARDS & RATINGS

Veritas Wine Awards - Gold

Michelangelo International Wine & Spirits Awards – Gold

Platter's Wine Guide – 4.5* / Veritas Wine Awards – Gold

