



VISIO

VINTNERS



Pinotage 2020

Origin: Coastal Region

Grapes: 100% Pinotage

Method of Production: Harvested early morning to ensure cool, healthy bunches are delivered to the winery. The grapes were destemmed, and half transferred to stainless steel tanks for fermentation with regular pump-over. The other half of the wine was fermented in open cement tanks with regular punch-downs and pump-overs to extract tannin and colour. The wine was pressed and transferred to 2nd and 3rd fill barrels for maturation for 18 months.

Tasting notes: A soft and elegant wine with a nose of ripe dark plums and blackberries. On the palate the wine delivers juicy, ripe berry fruit but with a dry finish. The natural acidity and tannin structure will allow maturation over the next 3-5 years. Enjoy on its own or with a variety of grilled meat or vegetables. Excellent slightly chilled in summer with smoked trout or salmon or a spicy vegan salad.

Analysis:

Alcohol: 14.5 %Volume

Residual Sugar: 3.0 g/liter

Total Acidity: 5.5 g/liter

pH: 3.52

Serve at: 12-18 °C

