



PINOTAGE

Composition: Pinotage 100%

Vintage: 2015

Winery: The Rhino of Linton Park, Wellington District, Western Cape, South Africa

Taste the nature of Africa

- South Africa's very unique red grape variety wine.
- Crafted by winemaker JG Auret.
- Supporting the protection of the endangered Rhino.
- Eco-friendly, low carbon light weight glass bottle.
- Integrity and sustainability seal certified.
- Bottled in Africa, fairer for Africa.

Climate / Quality of the soil:

Cool breeze micro-climate with temperatures cooler than the valley providing our grapes with a slow ripening ability. Our vines thrive on the decomposed high mineral granite Oakleaf with sub-dominant Glenrosa and Tukulu soil formations on the mountain. The blocks are carefully manipulated for high concentrated flavour with medium (7 – 10 t/ha) yields. Hand harvest in February at dawn to keep grapes cool for vinification.

Winemaking process:

Hand harvesting
De-stemming and crushing
Maceration and controlled fermentation at 25°C during 10-14 days, in stainless steel tanks with pump over twice a day.
Pressing.
Malolactic fermentation was finished 2-6 weeks after the end of alcoholic fermentation.
Kept in stainless steel tanks.
Stabilizing
Filtering
Bottling and labelling

★ Wine composition:

Alcohol: 14.5% Total acidity: 5.2g/L Residual sugar: 2.4g/L

Winemaker comments:

A medium bodied, juicy red wine with subtle flavours of mulberry and strawberry. Our modern winemaking techniques give this wine ripeness, purity, succulence, depth and complexity on the palate.

Food matches:

Enjoyed as an aperitif and versatile to pair with red meats, game, pizza, spicy foods and even sushi dishes.

Drinking temperature:

Best served at room temperature.