

BOSCHENDAL

FOUNDED 1685



SOMMELIER SELECTION

Food and Wine has been part of the day to day lives of South Africans for over 350 years. As part of our 330th anniversary at Boschendal we are very proud to introduce a new range of wines specifically made to be enjoyed with food.



PINOTAGE 2016

GRAPE VARIETY: 100% Pinotage

VINTAGE NOTES:

2016 was one of the driest vintages we have had in South Africa. There are exceptions, but mostly the dry winter and summer and the unusually hot months impacted on the yields from the 2016 harvest, which were significantly less than from the year before.

VINEYARDS:

Dryland bush vines were selected to provide complexity, concentration and intensity.

WINEMAKING:

The grapes were handpicked and sorted then crushed and fermented in open top, stainless steel tanks. Manual punch downs were conducted (of the skins) to ensure a fine tannin and colour extraction. After fermentation, the wine was pressed and half stored in stainless steel tanks and the other half in older barrels for maturation.

TASTING NOTES:

Rich, ripe and vibrant red and black currants, spice and plumbs. A classic example of South Africa's very own grape varietal.

CELLAR NOTES:

This is a style is made to be consumed within the first 8 years however with careful temperature control, only your patience will determine how long it will last.

FOOD MATCHES:

In South Africa we love to braai. Pinotage is truly South African, so serve it with your best grilled meats, pork belly and even slightly spicy curries.

CHEMICAL ANALYSIS

Alcohol	:	14%
RS	:	2.5 g/l
Total acid	:	5.5 g/l
pH	:	3.5

BARCODES

Unit: 6001506908733 Case: 16001506908525