



# BOSCHENDAL

*Founded 1685*  
PINOTAGE



**Vintage:** 2017  
**Varieties:** 100% Pinotage  
**Wine of Origin:** Coastal Region

#### **In the Vineyard:**

This Pinotage is always one of the first to arrive at the cellar and the grapes were hand-harvested in early February 2017. The fruit are grown on high-quality sites around the Swartland, Durbanville and Stellenbosch. These dryland bush vines were selected to provide complexity, concentration and intensity. The cool climate and contrasting warmer sites express the truly unique terroir of South Africa.

#### **Vinification:**

The handpicked grapes were sorted then crushed and fermented in open top stainless steel tanks. Manual punch downs of the skins were conducted to ensure a fine tannin and colour extraction. After fermentation, the wine was pressed and matured in a combination of new and old barrels for 12 months.

#### **Winemaker's Tasting Notes:**

Rich, ripe and vibrant red and black currants, tobacco spice and plums with a juicy, savoury mid-palate of fruit. A classic example of South Africa's very own grape variety.

#### **Ageing Potential:**

This style is made to be consumed within the first 8 years, but with careful, temperature-controlled cellaring its longevity will span well beyond that – only your patience will determine how long it will last.

#### **Food Pairing Suggestions:**

There are some wonderful South African dishes that pair perfectly with a Pinotage. Bobotie, Cape Malay fish curry, beef and lamb curry potjies or even a delicious Malva pudding will make for a superb harmony of flavours.

#### **Technical Analysis**

Alc: 14 % vol  
RS: 3.0 g/l  
TA: 5.5 g/l  
pH: 3.5

