



TARENDAALSDRAAI Pinotage 2018

Certified Estate Wine

Single Vineyard Wine

Location: Alluvial soils on Red Karoo Clay sub-soil

Production: 13 Barrels

Winemaking: The winemaking is kept simple and true

Made in traditional “kuipe”

(Cement Open-top Fermenters)

Natural fermentation

Pigéage/punch downs

3rd Fill Barrel (French 225L) 12months

Manual Basket Press

Unfiltered

Analysis: pH 3.5 TA 5.7/l RS 2.4g/l Alc 13.5%

Ageing potential: Already drinking well but can be put away for atleast 10-15 years.

Awards: New Release – not been tasted yet.

Tasting note: Layers of mulberries, red currants, raspberries and cherries are complimented by chocolate and tobacco on the nose. Pure red fruit follows through onto the palate. Long, perfumed and juicy finish.

Elegant and sophisticated wine.



