

MOUNT ROZIER

MYRTLE MANOR

PINOTAGE 2021

BLEND COMPOSITION 100 % Pinotage

ORIGIN W.O. Western Cape

TECHNICAL NOTES The grapes are hand-picked in early February with the ripeness of 25 Baling. Each bunch is pre-chilled before being destemmed and berry sorted. The berries are not crushed but are fermented whole. This allows for a gradual extraction of tannins and colour, which promotes finesse, balance, and longevity. The berries are fermented in open-top fermenters, which provide easy access for the winemaker to assess and manipulate the fermentation. The wine is punched down (mixed) rigorously for 5 days and then basket pressed. Malolactic fermentation took place in stainless steel tanks and then 10% of the wine was aged in barrels for 5 months. Just before bottling the 2 components were blended and prepared for bottling.

TASTING NOTES Dark ruby red colour. Concentration of sweet red fruit like cherry, raspberry, strawberry, and red plums. Sweet wood spice with undertones of dark chocolate. This medium bodied wine evokes a sweet dark sensation on the palate with hints of red cherries and plums. It is well balanced with silky tannins and lingering flavors of sweet wood spice.

WINE ANALYSIS

Alcohol:	14 %
Total Acidity:	5.88 g/l
pH:	3.54
Residual Sugar:	3.22 g/l
Winemaker:	Leon Esterhuizen

This product is vegan friendly, as only bentonite is used in the fining process.

