



# Thembi

HOPE • REBIRTH • REALISATION

## Pinotage

### Tasting Notes

Deep ruby red colour. Ripe fruit on the nose. Pallet shows good balance between ripe berry fruit and well integrated oak aromas, hints of chocolately, mocca and vanilla aromas derived from a careful selection of oak. Medium to full bodied wine, well-structured, rich and supple with elegant tannin and soft finish.

**Alcohol:** 14 %

**vol pH:** 3.55

**RS:** 4.5 g/l

**Total Acid:** 5.3 g/l

**Balling:** 25° g/l

**Yield:** 10 ton/H

**Appellation:** Stellenbosch

### In the Vineyard

**Soil type:** Hutton/Broken granite

**Irrigation:** Drip irrigation

**Vineyards:** Bush vine against Bottelary Hills; east-west row direction.

### In the Cellar

Cold soaking period for 48 hours. Fermentation in stainless steel red wine fermenters for approximately 5 days. Aroma and colour extraction via delastage and daily pump overs. Partially aged in 300 litre French oak barrel as well as selected premium French oak staves for 8 months. Malolactic fermentation completed.

### Food Suggestions

To be enjoyed with red meat and pasta dishes.

