



## BLACK LABEL PINOTAGE 2013

- WINEMAKER:** Abrie Beeslaar
- VARIETALS:** 100% Pinotage
- ORIGIN:** Stellenbosch
- CLIMATE:** Long, cold and wet winter with a slow and steady ripening period. Very strong winds at the end of November and welcome rain in the beginning of February.
- AGE OF VINES:** 60 years old bush vines.
- IRRIGATION:** None – dry land
- SOIL:** Decomposed granite and Hutton soils.
- YIELD:** 2.8 tons/ha
- VINIFICATION:** Fermentation took place in open concrete fermenters. Cap was punched manually every 2 hours and was the juice drawn off the skins after 3.5 days.
- AGING POTENTIAL:** 20 – 25 Years
- DESCRIPTION:** The 2013 vintage has more pronounced fruit than other vintages, but still leaning more to a Pinot Noir style. A big, structured wine with velvety tannins that fills your whole mouth. On the aftertaste different flavours open up and keep you guessing on what will follow.
- MATURATION:** Matured for 18 months in 100 % new 225 lit. French Nevers barrels, primarily Vicard.

**FOOD SUGGESTION:** Red meat or spicy Asian style dishes.

### CHEMICAL ANALYSIS:

ALCOHOL	FREE SO <sub>2</sub>	TOTAL SO <sub>2</sub>	PH	T/A	R/S	V/A
14.5 %	44	101	3.70	5.8	2.4	0.76