



THE GURU PINOTAGE



Beauty is often found in the smallest of things, such as a single perfect berry. Combining this with the many aspects of fine winemaking, our wines are created resulting in many accolades, but still remaining accessible for sharing with family and friends. We invite you to partake in this experience.

ANALYSIS

Alcohol	14.0%
Residual Sugar	3.1g/l
Total acid	6.0g/l
pH	3.53



VINIFICATION

The origin of this 100% Pinotage stems from a high-lying vineyard overlooking False Bay and the Stellenbosch hills. Early morning harvesting took place at a ripe balling of 25°. Cold maceration in open fermenters of the gently crushed and de-stemmed berries was allowed for 7 days before fermentation started. Pressing and ageing in French oak barrels followed for 10 months. Finally the wine was racked into a tank. No fining and very coarse filtration was done before bottling.

NOTES

This vivid Pinotage with a bright Persian red colour displays aromas of red cherries and blueberry compote on the nose—an explosion of fruit and perfume. The palate further unveils depth of fruit with layers of ripe raspberry and plum. This wine is concentrated, yet fresh and elegant with delicate tannins.

PAIRING

This medium bodied palatable wine pairs well with a variety of venison (e.g. springbok), carpaccio and rich salads.

www.hoopenburgwines.co.za

PO Box 1233, Stellenbosch, 7599, South Africa | +27(0)884 4221/2 | info@hoopenburg.com