BUSHVINE PINOTAGE 2022

Winemaker:	*Abraham de Villiers*
Viticulturist:	Francois de Villiers
Cultivar:	100% Pinotage
Appellation:	Stellenbosch
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Background

Stellenbosch Vineyards is one of the largest wine producers and exporters in South Africa. With the privilege of producing wine in South Africa's prestigious grape growing region of Stellenbosch, Stellenbosch Vineyard's range of wines bares testament to the quality of the area.

All grapes for this range are sourced from some of the best vineyard blocks in Stellenbosch, and the good relationships with the grape growers ensure its continued standards.

The wine is produced on Welmoed, one of the oldest proclaimed farms in the Stellenbosch region.

Harvest 2022

Spring arrived on time and warm weather in August contributed to somewhat earlier than normal, but even bud burst. However, cooler weather in September resulted in some instances of later and more uneven bud burst. The months of October and November was characterized by cool nights and warm days, that were beneficial to flowering and berry set.

The growing season and especially harvest time will be remembered for cooler nights and warmer, drier days.

The generally dry season resulted in very healthy vineyards with limited occurrence of pests, diseases or rot.

The vineyards

Fruit sourced from the Helderberg region within Stellenbosch. Handpicked and only the best fruit selected in the vineyards.

Barrel aged for 16 months in French oak barrels.

The winemaking

Whole bunch crushed followed by fermentation in open fermenter with natural yeast. The final wine was selected from a final selection of barrels to ensure the complexity and balance of the final wine.

Winemaker's comments

This is a modern styled Pinotage that shows elegance and finesse. Rich, aromatic nose, complimented by lush, juicy fruit. A velvety palate with prominent notes of black and red berries, featuring spicy undertones of cinnamon. Dense fruit and integrated presence of wood and balance makes this truly an experience to enjoy.

Maturation potential:

The wine is ready to drink now but will mature further for seven years.

Food pairing

This wine will pair well with most red meats or poultry and is an ideal match for spicy curries. Serve at a cool room temperature.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

Alcohol:	13.86% by volume
Residual sugar:	4.1 g/l
Total acidity:	5.7 g/l
pH:	3.61