

MAASTRICHT

Pinotage 2022



From the vineyard

The fertile Durbanville soil, quality of the dry-land Pinotage grapes, as well as the high rainfall, warmer summer days and cooler nights all contribute to the quality of Maastricht wines.

In the cellar

The grapes were hand-picked, de-stalked and crushed into open fermenters “kuipe”. Inoculated with NT 50 and fermentation lasted 6 days with a maximum temperature of 27° C. The wine was pressed at 3°B. Malolactic fermentation completed in tank.

The winemakers notes

Red fruits and a touch of black cherry, combined with hints of toasty oak, dominate on the nose. The entry on the palate is silky, with elegantly soft tannins and a big, juicy mouthfeel rounding off the wine.

Analysis:

ALC: 14.68%

RS 2.2g/L

pH: 3.6

TA: 6.0 g/L