

# MAASTRICHT

## Pinotage 2024

### 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, punched through for every 4 hours. The wine was pressed at 5°B. Malolactic fermentation completed in tank before maturation in French oak barrels for 15 months.

### The winemakers notes

The nose is led by vibrant red fruits and subtle notes of black cherry, complemented by a hint of toasty oak. On the palate, the wine opens with a silky texture, featuring smooth, refined tannins and a rich, juicy finish that enhances the overall experience.

### Analysis:

ALC: 14.23%

RS 2.4/L

pH: 3.47

TA: 5.6 g/L

