

Pinotage Old Bush Vines 2014

WARWICK, STELLENBOSCH AND PAARL, SOUTH AFRICA



HARVEST & VINTAGE NOTES

The bushvines used for this single vineyard wine are over 32 years old and un-irrigated but due to their age they have developed fantastic deep root networks into the clay and decomposed granite soils.

It matured for 16 months in 225L, 2nd, 3rd & 4th fill French oak barrels.

The wine has a purple hue in the glass. The nose entices with dark cherry, orange peel, cedar wood, clove, liquorice, cinnamon and dark chocolate aromas. The palate is full and round with ripe silky tannins. It has an aging potential of 5-8 years from vintage.

FOOD PAIRING SUGGESTIONS: Guinee fowl breast with a port cherry sauce, slow cooked venison stew, aubergine parmigiana baked in a pizza oven.



WARWICK
— ESTATE —

WINEMAKER: Nic Van Aarde

GRAPES: 100% Pinotage

ALCOHOL: 14%

RESIDUAL SUGAR: 2.7 g/L

PH: 3.52

TOTAL ACIDITY: 5.5 g/L

ANNUAL PRODUCTION:
2,733 cases X 12/750ml bottles

