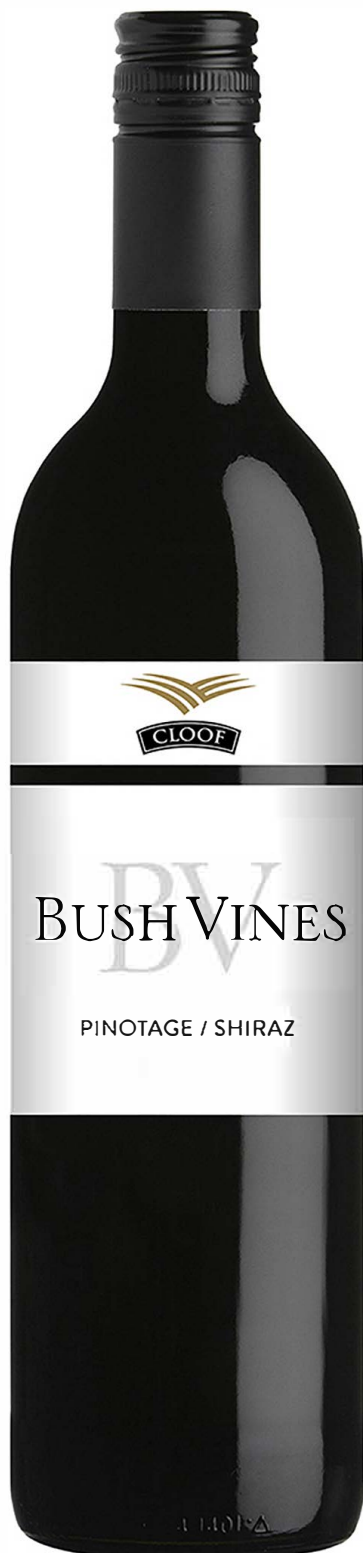




BUSH VINES RANGE PINOTAGE / SHIRAZ 2018

Bold and rich flavours are the trademark of our extreme growing conditions, where the self-irrigating bush vines are the perfect partner for this type of region and allows us to over deliver on quality.

This serves as an affordable introduction to the culture of our wine.

**VINTAGE:**

2018

VARIETALS:

85% Pinotage
15% Shiraz

ORIGIN:

Western Cape

PLANTED:

2005

TRELLISING:

Bush Vines

IRRIGATION:

Dryland

SOIL:

Decomposed Granite &
Oak Leaf

HARVEST DATE:

End January 2018

YIELD:

8 ton/ha

SUGAR AT HARVEST:

24.5°B

VINIFICATION:

Full ripe.
2xday pump overs.
Ferment dry on skin.
Separate free run and press.
Portion 12 months in oak.
Barrel selection.
Blend 75% tank and 25% barrel.
Fruity wine with wood finish.

TASTING NOTES:

Red currant, red cherries,
strawberries and spices open
the bouquet. Soft ripe tannins
and intense berry flavours coat
the pallet.

FOOD PAIRING:

This wine can be served with a
generous slice of pizza or
enjoyed with friends around a
barbeque. Perfect for almost any
happy, casual occasion.

ALC: 13.11% RS: 2.9g/l PH: 3.83 TA: 5.9g/l