

CAPE SPRING PINOTAGE

Designation: PINOTAGE - RED WINE OF SOUTH AFRICA

Grape varieties: Pinotage : South African red wine stemming from a crossing of Pinot Noir and Cinsault (also called Hermitage in South Africa)

Origin: South Africa region close to the Cap.

Vinification: Grapes were harvested in perfect maturity, stemmed and put in lasting fermentation 6 to 12 days with regulated temperature not to exceed 32°C . The wine is quickly racked, and filtered to protect all the aromatic potential.

Soil: Variable soil on the area but one finds mainly sandy soils.

Tasting notes:

- **Color:** Red ruby, intense, with purple reflections.
- **Nose:** Note of ripe red fruits, strawberry and spices.
- **Palate:** Round wine with soft and silky tannins.

Recommendations: Red wine, can be served with a big number of flats such red and white meat, salads and cheeses.

Serving condition in F°: 61 - 65

Alcohol content: 13

Cellar potential: 2 - 3 years

