

ALTYDGEDACHT PINOTAGE BLANC DE NOIR 2017

Vineyard

Dry land vineyards with an average yield of 8.5 tons/ha. North-facing slopes with Hutton soil type. The hedgerow trellising system is employed and the vineyards are spur-pruned. Average age of vines – 6 years.

Vinification

Made according to the traditional French “blanc de noir”-method. The grapes were picked at 22.8 °Balling and cooled to 10 °C overnight. 4 hours of skin contact was allowed before pressing, from where onwards white winemaking protocol was followed. Two days of cold settling followed, before inoculation with VIN 13 and cold fermentation at 12 °C. Great care was taken to preserve the striking colour prior to bottling.

Tasting notes

100% Pinotage. Displaying a salmon pink blush, the nose of this dry blanc de noir is laden with red fruits- strawberries and raspberries. The finish is refreshingly crisp and dry, with red fruits lingering on the palate. Enjoy on it's own as an aperitif, or to accompany a variety of seafood dishes such as salmon, seared tuna, prawns and sushi. A wine with which to celebrate summer!

Analysis

Alcohol	13.26	%
Total extract	27.2	g/l
Residual sugar	4.9	g/l
Total acidity	6.5	g/l
pH	3.17	
Total SO₂	78	mg/l