



ALTYDGEDACHT

PINOTAGE 2019

WINEMAKER'S TASTING NOTES : The Pinotage being a stalwart in the Altygedacht portfolio is a beautiful expression of the cool climate of the Durbanville Valley. The first impression is of bright red fruits; strawberries, raspberries and red liquorice. On the palate the wine exudes sweet pipe tobacco, black cherries and plums. The tannins are seamlessly integrated, with the wood beautifully supporting the wine.

2019 HARVEST : The grapes were hand-picked between the 7th and 12th of March 2019.

VINICULTURE : The grapes were hand-picked, destalked and crushed into closed stainless steel fermentors as well as traditional open “kuipe”. The crushed fruit was cold-soaked for 3 days prior to fermentation. 15% of the wine underwent malolactic fermentation in barrel, while the balance underwent malolactic fermentation in tank.

MATURATION : The wine was matured for 24 months in 300 litre French and American oak barrels of which 38% was first fill. Ageing potential of at least 8 years from vintage.

VITICULTURE : Cultivar : 100% Pinotage | Appellation : Wine of Origin Cape Town | Age of Vines : 24 years | Irrigation : Dryland

ANALYSIS : Alcohol 13.5% vol | Total Extract 31.01 g/l | Residual Sugar 2.7 g/l | Total Acidity 6.57 g/l | pH 3.67 | Total S₀₂ 68 mg/l

