

Freedom Hill Pinotage 2013

Deep ruby red colour. Ripe plums, sweet black cherries, spice and a whiff of oak on the nose. Complex fruity flavours combined with ripe tannins, ensure a perfectly balanced and long aftertaste. Enjoy this typical South African Pinotage with tapas or Mediterranean dishes.

Viticulture

Origin of Pinotage:	Western Cape (Paarl) region
Soil type:	Sandy soils, typical of the Table Mountain Sandstone
Harvesting time:	March 2013
Yield:	Average of 8 tons / ha

Vinification

<i>Balling:</i>	<i>24° B at harvest</i>
<i>Fermentation :</i>	<i>Fermented in stainless steel tanks on the skins Regular pumpovers were done every 2-3 hours during fermentation</i>
<i>Oaking:</i>	<i>225l third fill French oak barrels used</i>
<i>Aging:</i>	<i>Matured in French oak barrels for 24 months</i>

Technical Analysis

Alcohol	14.6 %
Total acidity	6.1 g/l
pH	3.54
Residual sugar	2.7 g/l

