

Freedom Walk 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

Balling: 24° B at harvest

Fermentation : Fermented in stainless steel tanks on the skins
Regular pumpovers were done every 2-3 hours during fermentation

Oaking: 225l third fill French oak barrels used

Aging: Matured in French oak barrels for 24 months

Technical Analysis

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

