



LE GRAND DOMAINE

Grand Vin de Stellenbosch Pinotage 2022

Varieties: 100% Pinotage

Wine of Origin: Bottelary Hills, Stellenbosch

Style of Wine: Full bodied, wood matured Pinotage

TASTING NOTES

This vibrant Pinotage with a deep garnet centre has alluring aromas of sweet plums, mulberries, black cherries with hints of perfumed oak spice. Rich, yet seamless tannins sculpt the palate, carrying lingering notes of dark fruit delicacies with a subtle fynbos undertone. This wine is accessible now but will age another 10 years from vintage.

VINEYARDS

Grapes are selected from one specific vineyards site on the Bottelary Hills. This beautiful block was planted in 1995 on Tukulu soils. This manicured bush vines are planted 270m – 300m above sea level in a Northwest – Southeast direction on a westerly slope. Grapes were harvested on the 21st of February 2022

WINEMAKING

The grapes are handpicked in bins during cool early mornings. Crushed and destemmed to open top fermenter. After one day of cold soaking, we inoculated with a selected yeast strain. Manual punch down was done every two hours from 7am to 11pm for 4 days. After 4 days we scale down the punch downs to prevent over extraction of tannin. Fermentation peaked at 29°C and after 6 days we press at 2.7°B. Once alcoholic fermentation is completed, the wine is taken to a combination of 225L and 300L barrels. 50% of malolactic fermentation was done in barrel the rest in tank.

12 Months in 100% French Oak. 70% First Fill and 30% Second Fill

Alc: 13.5% / **RS:** 2.2 g/l / **pH:** 3.55 / **TA:** 5.4 g/l

