

Pinotage Reserve 2022

The Reserve range, and in particular, this Pinotage, typifies the quality of the Pinotage grape and our winemaking ability. This premium range wine is representative of the region through its main focus of having more concentrated flavours and a smooth character.

TASTING NOTES

Lovely black fruit flavours upon entry with delicate cedar oak aromas from Barrel maturation. A wine with excellent balance, a lovely core, and a long juicy aftertaste. This wine will pair well with Cape Malay curries, Duck breast, and dark chocolate soufflé. Ready to enjoy upon release and will develop well for up to 10 years.



VINTAGE NOTES

We had ideal winter conditions that supplemented water reserves and contributed to even growth, which provided an excellent foundation for the 2022 crop. Following a cool run-up to the season, sudden heat peaks in December and January resulted in sunburn damage on certain vineyard blocks. At the same time, we experienced unexpected rainfall, which led to high disease pressure that caused challenges in minimising the effects of powdery and downy mildew. As temperatures remained moderate throughout the rest of the season, the grapes took their time to reach optimum ripeness, and the start of harvest was delayed by 10-14 days. The 2022 crop was larger than 2021 due to ideal winter conditions. Judging by the quality of the wines that are currently in the cellar, we anticipate another classic Stellenbosch vintage.

WINEMAKING

4-5 days in open fermenters with the cap punched through by hand every two hours. The fermentation temperature was between 25-28°C.

After malolactic fermentation, the wine matured in 100% second-/third fill barrels for 14 months.

W.O. STELLENBOSCH

AROMAS

Upfront black fruit with hints of oak in the background.



COLOUR



Dark red.



TECHNICAL INFORMATION

VARIETAL(S) Pinotage	AGE OF VINES 24 years old	RESIDUAL SUGAR 2.85 g/l	SOIL Oakleaf	
TRELLISING Bush vines	ALCOHOL 14.5%	TOTAL SO2 113 mg/l	pH 3.54	TOTAL ACIDITY 5.84 g/l