

# LA CAVE

THE PUREST TRUTH IS FOUND IN  
THE DEEPEST RECESSES

## PINOTAGE 2020

### CULTIVAR

100% Pinotage

### WINEMAKING

Grapes, from two separate vineyards with low yields of less than 8 tons per hectare, were picked at optimum ripeness. After de-stalking and crushing, the juice was fermented in open fermenters, on the skins, for 5 days at 26°C. Regular pump-overs ensured optimal colour extraction. The juice was separated from the skins shortly before being 100% dry, to ensure a polished tannin structure. Malolactic fermentation took place in new 225L French oak barrels. The wine was then racked and returned to the same barrels for a further maturation period of 18 months.

### TASTING NOTES (August 2022)

Alluring aromas of cinnamon, cherries, wild strawberry, raspberry and cedar wood dominate the nose. The wine has a delicious, juicy fruit profile with complex flavours of ripe plums, black cherries, nutmeg and cloves. The ripe tannins are well integrated and complement the elegant nature of the wine. Flavours of cranberries on the aftertaste, with a long, dry finish. Maturation potential → 2030.

### FOOD PAIRINGS

Barbequed meats, especially venison and beef / bobotie / lamb curry / grilled snoek / seared tuna / spicy Asian-styled cuisine / aromatic curries / duck with sweet plum sauce / beef or lamb burgers / pizza

### ANALYSIS

Alcohol:	14.0%
Sugar:	3.2 g/L
Acid:	6.1 g/L
VA:	0.99 g/L
pH:	3.80

### AWARDS & RATINGS

Platter's Guide 2024 – 4.5\* (93 points)  
SA Wine Index 2023 - Platinum  
Veritas Wine Awards 2022 – Double Gold

