



DeWaal Pinotage 2016

main variety Pinotage

vintage 2016

analysis alc: 12.70 | ph: 3.61 | rs: 1.6 | ta: 5.0

type Red

producer De Waal Wines

style Dry

winemaker Daniel de Waal

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A medium-bodied, soft and lighter-style of Pinotage, produced from younger vineyards. It shows lots of red fruit, cherry and raspberry flavours on the middle palate and a lingering aftertaste.

ageing potential

3 - 4 years

blend information

100% Pinotage

food suggestions

It pairs well with most South-African dishes, such as bobotie, boerewors, barbecued meat and delicate cheeses.

in the vineyard

Location of Vineyard: On warmer north facing slopes

Soil Type: Gravel & loam

Age of Vineyard: 25 - 30 years

Root Stock: R 99

Method of Trellising: 1 wire

about the harvest

Harvest Date: 1 March 2015

Sugar level at Harvest: 24.0°B

Yield per Hectare: 9.0 tons per hectare

in the cellar

Fermentation & Maceration Period: 14 days

Cellar Maturation: 3 months in older barrels

Bottling Date: 2 October 2018

Future Maturation Potential: 3 - 4 years

Market Release Date: October 2018