



BUSH VINE PINOTAGE 2015

Our founder, Bernard Podlashuk, is recognised for his daring vision, sheer audacity and unabated drive that helped set the course of South African wine.

The legend of Bernard's tenacity and innovative flair lives on through this sensual rendition of South Africa's unique Pinotage, carefully crafted to showcase the proud potential of our heritage varietal.

Winemaker: Niël Groenewald

Varietals: 85% Pinotage; 15% Shiraz

Origin: Coastal Region

In the Vineyard: 2013 produced reds of great colour and flavour concentration. The grapes used to make this Pinotage come from a 17 year old single block of dry-land bush vines, where the vines grow in weathered granite soils with small yields. Hand-picked at 25°Balling.

In the Cellar: The best bunches were individually selected in the vineyard followed by second berry selection and sorting at the cellar. Fermented in open French oak barrels with daily punch downs. After malolactic fermentation in barrels, 50% of the wine was matured in new French oak and 50% in second fill barrels for a period of 12 months.

Winemaker's Tasting Notes: Deep ruby with tints of purple on the rim. Liberal black cherry, ripe mulberry and raspberry confit aromas delivering a mouthful of plum pudding, smoked meat flavours and savoury hints of truffle, beautifully balanced with brushes of violet and winter spice oak integration on a long succulently fruited finish.

Drinking well already, it promises to develop savoury richness, secondary intrigue and definitive smoothness with up to 10 years bottle maturation. A sumptuous wine that is tremendously versatile with a variety of gastronomy including venison, duck, lamb and beef dishes.

Alc 14% | RS 4.5 g/l | pH 3.5 | TA 5.6 g/l