



Pearlstone Pinotage 2019

This wine shows a combination of red berry, plum and mocha aromas with a juicy palate.

Viticulture

Origin:	Coastal region
Soil type:	Mostly decomposed granite
Harvesting time:	February 2019
Yield:	10 tons per hectare

Vinification

Balling:	26° B at harvest
Fermentation:	Fermented on the skins in stainless steel tanks, with regular pump overs.
Oaking:	2'nd and 3'd fill 300l French oak barrels
Aging:	Matured in oak barrels for 16 months

Technical Analysis

Alcohol	14 %
Total acidity	5,8 g/l
pH	3,6
Residual sugar	4.0 g/l

