



Tormentoso

Bush Vine Pinotage 2014

Wine of Origin

Paarl

Grape Source

Bush vine vineyards from
Agter-Paarl

Varietal Blend

100% Pinotage

Production

4150 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.0%

RS: 3.65 g/l

TA: 5.9 g/l

pH: 3.52

Total Extract: 31.9 g/l

Tasting notes

Ruby centre with a bright rim. This wine has typical Pinotage aromas of black cherries. On the palate ripe plum and smoky spice flavours from the oak maturation finished by a hint of vanilla. Soft, rich tannins and a long finish.

Vineyards

Grapes were hand-harvested from 20-year-old bush-vine vineyards on Malmesbury shale soils. These low yielding, bush-vine vineyards give Pinotage grapes with concentrated flavours. Small berries and intense dark colour are trademarks of this dry-farmed vineyard in the Agter-Paarl, producing rich and flavourful wines.

Vinification details

Grapes were hand-harvested at between 24 and 25° balling. Matured in small oak barrels (10% new) for 12 months. Fined and filtered before bottling.

Vintage description

A cold winter in 2013 set the stage for a very good 2014 harvest. Yields were in line with long-term averages. The growing season was relatively dry and long, with slightly cooler than normal temperatures throughout, and no heat-waves. Harvest was 2 weeks later than normal, resulting in white wines with intense tropical fruit flavours and good varietal characteristics, and red wines with very good colour and soft, ripe tannins.

