



Tormentoso

bush vine Pinotage 2015

Wine of Origin

Paarl

Grape Source

Bush vine vineyards from
Agter-Paarl

Varietal Blend

100% Pinotage

Production

1066 x 6 x 750ml

Closure

Natural Cork

Analysis

Alc: 14.5%
RS: 2.6 g/l
TA: 5.4 g/l
pH: 3.39

Tasting notes

Dark ruby centre with a ruby rim. This wine has typical Pinotage aromas of black cherries dark chocolate. On the palate ripe plum and smoky spice flavours from the oak maturation finished by a hint of vanilla. Soft, rich tannins and a lengthy 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 and wet winter in 2014 set the stage for a very good 2015 harvest. Although the conditions were harsh and quite dry during harvest 2015, the yields were quite good and the reds were fantastic. Good ripening conditions made for deeply-coloured reds that were softer and drinkable earlier than other vintages. One of the best red vintages in the last 10 years!

