



(AD)
1693

EENZAAMHEID

PINOTAGE 2022

WINEMAKER:	Janno Briers-Louw
COMPOSITION:	100% Pinotage
ORIGIN:	Agter-Paarl
AGE OF VINES:	Old bush vines planted in 1996
IRRIGATION:	None (dryland vineyards)
SOIL TYPE:	Shale
YIELD:	6 tons per hectare
PRODUCTION:	178 x 6
AGEING POTENTIAL:	6 - 10 years from vintage

VINIFICATION

Grapes were hand-picked from a parcel of low-yielding dryland bush vines and chilled before being sorted and de-stemmed. The grape juice and skins were cold macerated at temperatures between 5-8°C for up to 4 days. Fermentation took place in open top fermentation vessels and the rising cap was punched down every 4-6 hours. Malolactic fermentation occurred in barrel. Matured in 300L French oak barrels (10% new) for a total period of 11 months. The average age of the older barrels is 5 years.

TASTING NOTES

Dense purple hues with a vibrant purple edge – indicative of the wine's youthful vibrance. The nose is filled with layered aromas of oak spice, cloves, a touch of cinnamon, liquorice, wild bramble, wild strawberry, plum, and blackberry fruit. The palate is seamless and effortlessly balanced, with good integration between fruit and oak. Despite the rich and concentrated flavours of blue- and blackberry fruit, the wine remains fresh and elegant. The finish is decidedly dry, with great length and spicy, clove-like edge and lingering flavours of sweet-and-sour cherry. Enjoy with venison Bourguignon.



Alcohol 14.0% | Residual Sugar 3.2 g/L | Total Acidity 6.3 g/L | pH 3.94

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