

UJVA PINOTAGE RESERVE

VINTAGE 2018



TASTING NOTES

Full bodied deep coloured new world Pinotage. Enticing dark red berry aromas on the nose follow through to a complex and deliciously layered mouth feel with well-integrated tannins.

IN THE VINEYARD

The Pinotage vines were planted in 2013 and thrive on the decomposed high mineral granite Oakleaf with sub-dominant Grenrosa and Tukululo soil formations on the mountain. The block is carefully manipulated for high concentrated flavour with low yields. Controlled irrigation and 5 strand hedge system with moveable foliage wires. The high trellis system ensures perfect vertical shoot positioning. Hand harvest in February at dawn to keep grapes cool for vinification.

WINEMAKING

The grapes were harvested by hand, de-stemmed and then crushed. Maceration and controlled fermentation were undertaken at 25°C over 10 days. The fermentation was completed in stainless steel tanks. The wine was matured in 1st fill French Oak barrels. Before bottling and labelling at the Estate the wine was stabilised and filtered.

FOOD PAIRING

Can be thoroughly enjoyed with all kinds of meat and vegetarian curries, spicy and non-spicy, as well as Biryani. The wine goes well with Indian cuisine and can really take any meal to the next level. Serve at 16° - 18° C



MATURATION

French Oak Barrels
1st Fill
12 months

TECHNICAL DETAILS

Alcohol : 14 %
pH level: 3.49
Acidity: 5.4 g/L
Residual : 2.8 g/l
Sugar

