



EST 1941

Boland Cellar - Classic Selection *Pinotage*

RANGE INTRODUCTION

The Classic Selection range of prime cultivar-specific wines comprises distinct, carefully blended wines from different parts of the renowned Paarl wine region. The style is marked by climatic and maritime influences of the nearby ocean and the Boland mountain ranges that result in fresh, fruit-driven wines that reflect typical varietal character and flavour.

VINEYARDS

The vineyards are situated in the Northern Paarl area where warm to hot conditions prevail and are cooled by southerly summer winds. Pinotage is a relatively early ripening red grape variety which makes it possible to escape the harsher conditions later during the harvesting season, arriving in the cellar from the third week in February. Two prominent soil types exist in these vineyards, granite soils provide freshness to the wine, while shale soils contribute to a fruity, full mouthfeel.

WINEMAKING

The grapes were harvested at approximately 25 - 26° Balling, followed by de-stemming and cold-soaking for 24 hours. Extended skin contact was carried out, resulting in an intensely dark, almost purple coloured wine with a gentle tannin structure. Alcoholic fermentation lasts for at least two weeks before it goes through malolactic fermentation in steel tanks for softening of acids and obtaining a rounded mouthfeel. Older barrels are used to ensure a softening of compounds to ensure an elegant and smooth wine.

TASTE AND FOOD PAIRING

This classically elegant Pinotage shows layers of plum and berry fruit on the palate. A ripe and deeply coloured red wine with excellent Pinotage characteristics. Pinotage is an immensely versatile food wine but is especially delicious with barbecues, red meat dishes, pasta and pizza or simply on its own.

ANALYSIS

Vintage 2019

Alcohol	13.5%	pH	3.44
Total Acidity	5.6 g/L	Residual Sugar	3.9 g/L
Total Sulphites	65 mg/L		

