

LA CAPRA

PRESENTED BY **FAIRVIEW**

PINOTAGE

2008



ANALYSIS

Alc 14.02%
RS 4.2 g/l
TA 5.5 g/l
pH 3.59

WINE OF ORIGIN

Coastal



TASTE OF NOTE

SWEET FRUIT, PEPPER AND CEDAR ON THE NOSE, WITH LOADS OF BLACKBERRIES AND RIPE PLUMS. WELL STRUCTURED BY SUPPLE TANNINS AND LAYERED WITH THE RIPE FRUIT FLAVOURS FOLLOWING THROUGH FROM THE NOSE.

Vineyard sites: Grapes are sourced from the Agter-Paarl and Darling areas. Both are trellised, unirrigated vineyards.

Winemaking: Grapes were destalked, lightly crushed and fermented in stainless steel tanks. After fermentation the wine was pressed off and matured for 8 months prior to bottling. Older American oak barrels were used.