



# Breiland

## Pinotage

— 2019 —

This proudly South African cultivar was harvested to make a wine with a dark berry color and typical Pinotage nose. It was barrel aged for 12 months giving it an interesting wood mouth feel with fruity undertones. The lingering aftertaste is due to this being a well-balanced wine. This wine should be enjoyed at your leisure with either rack of lamb or a good steak.

VARIETAL	100% Pinotage
ORIGIN	Slanghoek
SOIL TYPES	Ancient sandstone riverbeds with good water retention.
CLIMATE	Annual rainfall of 1200 mm, min. temperature 12°C, max. temperature 32°C
AGE OF VINES	14 Years (planted 2001)
VINIFICATION	Cold soak for 3 days. Then fermented in stainless steel tanks for 12 days.
MATURATION	N/A
AGING	1 - 5 years
TECHNICAL ANALYS	
Density	0.9937
Alcohol	14.56
Ph	3.46
Residual Sugar	6.6
Volatile Acidity	0.65
Total Acidity	6.5
FSO2	7
TSO2	28