



Intense and heady on the nose with aromas of crushed blackberry, herbs, spice and savoury notes. The palate shows beautiful tension and balance despite its considerable weight and body. Integrated tannins and a long palate ensure great drinking now.

VITICULTURIST'S NOTES

Our Pinotage is planted at the bottom of gradual clay over limestone slopes on the Omihi Hills at our Muddy Water Vineyard. Our Pinotage ripens late in the season providing lush flavours and concentration suitable for extended barrel ageing. Our organically managed vines are spur-pruned and entirely managed by hand with limited irrigation.

Harvest Date: 3 May 2017 | **Brix:** 25.9 **pH:** 3.50 | **TA:** 10.86g/L

WINEMAKER'S NOTES

We hand-picked our Pinotage in early May and hand-sorted in the winery before a natural fermentation. Gently pressed into French oak barrels (20% new) for 14 months maturation, our Pinotage has a natural tannin structure to provide excellent aging potential. Bottled on our estate without fining or filtration.

TA: 6.58g/L | **pH:** 3.77 | **Alcohol:** 15%
Cases Produced: 144

**MUDDY WATER PINOTAGE
2017**
