
MUDDY WATER PINOTAGE 2018



Full and open on the nose with red plums and cherries initially leading to a complex array of fennel and dried herb. Full bodied and rich fruit tannins sustain a powerful red fruited palate through a long finish.

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.

| Brix: 26.3 | pH: 3.43 | TA: 7.3 g/L

WINEMAKER'S NOTES

Cool fruit was carefully hand-picked, sorted and destemmed entirely before a natural fermentation and time on skins. Pinotage grape skins are thick and textural and as such the fruit tannins extracted during this time are plentiful and make for a concentrated and rich wine. The young wine is gently pressed to French oak barriques (22% new) where it rests for 15 months, going through natural malo-lactic fermentation – softening the acidity. This wine is estate bottled without fining or filtration.

TA: 6.04g/L | pH: 3.75 | Alcohol: 15.5%
Cases Produced: 224 dozen only