

# LIEVLAND

## VINEYARDS

### *Bushvine Pinotage 2017*

#### *Wine of Origin*

Paarl

#### *Grape Source*

A blend of two bushvine  
Paarl vineyards

#### *Varietal Blend*

85% Pinotage  
9% Cinsault  
3% Shiraz  
3% Touriga Nacional

#### *Production*

1900 x 6 x 750ml

#### *Closure*

DIAM Cork

#### *Analysis*

Alc: 13.5%  
RS: 2.5 g/l  
TA: 5.5g/l  
pH: 3.52

#### *Tasting notes*

Made in an elegant modern style, this Pinotage shows vibrant notes of cherry and raspberry, with a hint of cedar and vanilla from the oak ageing. The palate has rich red fruit and the savouriness typical of the variety. A small (9%) bit of old-vine Cinsault has been blended in to enhance the aromas and add freshness to the palate. 3% dry-farmed Syrah gives complexity and an elegant, fine tannin and 3% Touriga Nacional adds evocative, perfumed notes. The grapes for this wine were selected from 2 of our partners' finest vineyards. The Eenzaamheid (Solitude) farm provided roughly 65% of the blend. This is a 22-year-old bushvine, dry-farmed vineyard. It is a windy site that ripens late and tends to give fruit with thick skins, good colour and a soft, rich, classic style. The Hoogstede (High Place) farm provided 35% of the blend. This is a cool site with decomposed granite soils and tends to be early ripening, making wine with more structure and freshness.

This wine can be enjoyed with traditional South African dishes such as roasted Karoo lamb or Springbok pie or even served slightly chilled with Cape Malay curried fish.

#### *Vinification details*

The grapes were hand-picked into small lug boxes in the cool early mornings of February 2017 after which they were taken to the winery for destemming, crushing and chilling. After two days of cold maceration fermentation commenced. Mixing was done by means of pump-overs three times daily. Due to Pinotage having a naturally thick skin and a correspondingly high phenolic content, the wine was separated from the skins immediately after fermentation and pumped directly to barrel for 13 months ageing—all French oak, 15% new and the balance 2nd, 3rd and 4th-fill. Bottled in May 2018 with a light polishing filtration.

#### *Vintage description*

2017 was a dry and short season, the third year in our drought. However, the average temperatures were moderate with unusually cool evenings which resulted substantial preservation of aromatics in the wine as well as an overall healthy crop. The lower temperatures also encouraged good moisture retention in the soils, thus giving intensely concentrated colour to the red wines.

Integrated Production of Wine (IPW) certified.  
Suitable for vegans.

