

LIEVLAND

VINEYARDS

Bushvine Pinotage 2019

Wine of Origin

Coastal Region

Grape Source

From a blend of Paarl and Stellenbosch vineyards

Varietal Blend

86% Pinotage
4% Cinsault
4% Grenache
3% Mourvèdre
3% Syrah

Production

1750 x 6 x 750ml

Closure

DIAM Cork

Analysis

Alc: 13.5%
RS: 2.2 g/l
TA: 5.8 g/l
pH: 3.56



Tasting notes

Made in a modern, elegant style, this Pinotage shows vibrant aromas of cherry and raspberry notes, with a hint of cedar and vanilla from the oak maturation. A touch of old-vine Cinsault (4%) and Mourvèdre (3%) was added to promote a fresh and floral bouquet. The palate shows ample red fruit and a delicious savoury note. 4% Grenache adds vibrancy and complexity to the blend. This year we have added a small amount of Stellenbosch Syrah (3%) enhancing the complexity, structure and texture with very fine tannins. 65% of the Pinotage grapes come from a 25 year old dry-farmed bushvine vineyard showing a lot of depth and richness and the soils are rich in granite which tends to play a crucial role in creating a delicious texture in the wine. The vineyard is quite highly elevated and the wind thus naturally keeps the crop low. This wine can be enjoyed with traditional South African dishes such as roasted Karoo lamb or Springbok loin 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 2019 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 October 2020 with a light polishing filtration.

Vintage description

2019 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.

