



MERLOT PINOTAGE

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

In your glass, you'll find a medium purple wine with a crimson rim. It's bursting with ripe blackberry, cherry, and plum flavours, complemented by a touch of tobacco spice. The juicy, supple tannins leave a lingering aftertaste. It's a medium-bodied and dry wine.

FOOD PAIRING & SERVING

It pairs beautifully with sticky ribs or a juicy hamburger. When chilled slightly, it even pairs well with flame-grilled rock lobster. Serve it slightly cooled around 16°C to 18°C.

WINEMAKING

Grapes from trellised vineyards in Breedekloof. The Pinotage was harvested 3-4 weeks before the Merlot, and the grapes were vinified separately before final blending. Fermentation was temperature-controlled in stainless steel tanks at 26°C - 28°C. Post-fermentation, the wines were racked and pressed, with a small portion aged in stainless steel tanks with oak staves. The final blend consists of 60% Merlot and 40% Pinotage.

| | | | |
|---------|--------|------|--------|
| Alcohol | 14.2% | Acid | 5.4g/L |
| Sugar | 3.1g/L | pH | 3.7 |

PACKAGING

| | | | |
|--------------|------|---------|----------|
| Glass Bottle | 410g | Closure | Screwcap |
|--------------|------|---------|----------|

BARCODE

| | |
|------------------|---------------|
| Bottle (750ml) | 6009675530014 |
| Carton (6x750ml) | 6009675530021 |

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