



FOOTPRINT



MERLOT PINOTAGE

W.O. WESTERN CAPE | SOUTH AFRICA

TASTING NOTES

Medium purple crimson rim . Ripe blackberry, cherry and plum flavours with a touch of tobacco spice. Juicy, supple tannins with lingering aftertaste. Medium bodied and dry

FOOD PAIRING & SERVING

Great with sticky ribs or a juicy hamburger. Chilled it can even be enjoyed with flame grilled rock lobster

Serve below room temperature: 12°C to 16°C.

Optimal drinking within 2-3 years of harvest

WINEMAKING

Grapes were sourced from vineyards in the Breederiver valley and Paarl. The Pinotage was harvested 3-4 weeks before the Merlot and grapes were vinified separately before final blending. Fermentation was temperature controlled in stainless steel tanks, the Pinotage at 24°C and Merlot at 28°C. Post fermentation the wines were racked and pressed with a small portion of the Pinotage aged in stainless steel tanks with oak staves. After 8 months the final blend was made up and consist of 60% Merlot and 40% Pinotage

Alcohol	14.4%	Acid	5.4g/L
Sugar	3.1g/L	pH	3.6

PACKAGING

Glass Bottle	410g	Closure	Screwcap
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BARCODE

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

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