



SEVEN SISTERS

SOUTH AFRICAN WINE



Pinotage 2020

This Pinotage is rooted in the Robertson Valley. These vineyards are grown in lime rich karoo soils with fairly high clay content. This soil enables growers to use regulated deficit irrigation to control vine vigour and berry size. After a strict vineyard selection the selected fruit was harvested from middle February to first week in March. Malolactic fermentation took place in temperature-controlled stainless steel tanks. The wine was matured on wood for 3 months to add weight and complexity before stabilization and bottling.

TASTING NOTES

A deep purple tint on the rim with delicious flavours of ripe strawberry, juicy plums and rich, red cherry. Produced in an early drinking style with well-integrated wood and a soft, smooth finish.

Alc	13.5%
RS (g/l)	6.2
TA (g/l)	5.7
Ph	3.62

Oak Maturation	3 Months
Cellaring Potential	3 Years
Serving Temperature	12-14 °C

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb pizza and pasta.

WINE OF ORIGIN WESTERN CAPE

www.sevensisters.co.za