



# OBiKWA

## PINOTAGE 2017

### BACKGROUND

Taking its name from one of the early peoples at the Cape, these are down to earth, adventurous wines expressing their true varietal character and rich, ethnic charm. Palate pleasing with a sense of fun as depicted by the ostrich with its remarkable long neck, these wines are a tribute to the intrepid OBiKWA people for whom the ostrich represents a life force and trusted companion.

This wine is made in the Adam Tas cellars in Stellenbosch.

### VINEYARDS

The grapes were sourced from bush and trellised vineyards in the Helderberg, Durbanville and Stellenbosch areas, situated at altitudes of some 50 m to 180 m above sea level.

### WINEMAKING

The grapes were harvested by hand at 24° to 25° Balling in early February. Five days of skin maturation was allowed to extract sufficient colour and fruit, without excess harshness. After pressing, malolactic fermentation occurred. Maturation took place on American oak for two to three months after blending. The wine finally underwent single cross-flow filtration before clarification and bottling.

### WINEMAKER'S COMMENTS

Colour: Ruby red with purple edges.

Bouquet: Aromas of blackberries, plums and prunes followed by spicy oak notes.

Taste: Medium-bodied with rich fruit flavours of blackberries, plums and strawberries and a lingering finish.

### FOOD PAIRING

Excellent with oxtail, casseroles, stews, steaks, game, pizza and pasta dishes.

### CHEMICAL ANALYSIS

Alcohol: 13,61% by volume

Residual sugar: 6,81 g/l

Total acidity: 5,29 g/l

pH: 3,55

