



Café

CULTURE

Enjoy a wine without rules, uniquely blended with a subtle coffee mocha undertone.

VINTAGE

2013

WINE OF ORIGIN

Western Cape

VINTAGE CONDITIONS

A cool, wet winter ensured even budding and replenished soil moisture. Cooler springtime temperatures resulted in reduced vigour and higher quality. This pace persisted through early summer, which was warm and dry followed by some rain later in the season, and contributed to a longer ripening period with low disease manifestation. Overall, the season delivered fruit with great structure, concentration and flavour.

WINE DESCRIPTION

This uniquely crafted Pinotage has distinctive mocha, dark chocolate and coffee flavours that are complemented by blueberry aromas. On the palate the wine is soft, juicy and fleshy, with an upfront sweet fruit element, well-integrated tannin structure and lingering finish.

MATURATION

This wine was matured for four months, in carefully selected oak.

SERVING SUGGESTION

Enjoy this wine on its own, or with a variety of meat or pasta dishes, and berry or chocolate desserts.

CELLARING POTENTIAL

This wine can be savoured immediately or at anytime over the next 18 months from vintage.

WINE ANALYSIS

Alcohol: 13.96 % v/

pH: 3.51

Total acidity: 6.50 g/l

Residual sugar: 4.15 g/l