

AARONAP CELLARS

2016 PINOTAGE



Winery Retail Price: \$20.00

Wine Summary: The ONLY Pinotage made in Massachusetts!

Winemaker Noel Powell fell in love with pinotage while spending 3 weeks studying the wild animals in southern Africa in 2009. Fast forward to 2016, and he jumped at the chance to work with this very unique grape straight from the vineyards of South Africa

Tasting Notes: The nose brims with notes of raspberries, cedar, nutmeg, & red currant. Round and rich on the palate, and finishing with hints of woodsmoke and spicy tannins.

Aging Potential: Drinkable in 2018 through 2025

Food Pairing Suggestions: The perfect pairing with grilled sausage, hamburgers, fire-roasted game meats, roast pork, or hearty pastas.

Technical Data

Varietal Composition: 85% Pinotage, 15% Cabernet Sauvignon

Appellation: Breede Rive Valley, Western Cape Province, South Africa

Aging Protocol: 12 months in neutral French oak barrel. Bottled aged for 5 months.

Alcohol by volume: 13.9% *pH:* 3.66 *Production Volume:* 456 bottles

Vintage and Production Notes:

The 2016 grape vintage in South Africa proved to be one of the hottest on record, especially in the inland Breede River Valley area. This resulted in smaller berries with intense fruit aromas. After crushing the fresh grapes, 0.9 g/L tartaric acid was added to increase the must acidity. Fermentation with ICV-GRE yeast was complete within 10 days. An additional 1 g/L tartaric acid addition was necessary after malolactic fermentation to balance flavors. The wine was aged in a neutral 4 year-old French oak barrel for 12 months. Blending with cabernet sauvignon filled in some palate weight before bottling