

AARONAP CELLARS

2022 PINOTAGE



Wine Summary: In the early 20th century, vintners in South Africa created the Pinotage grape varietal by crossing the Pinot Noir and Hermitage (known as Cinsault in the rest of the world) grape varietals to yield a grape uniquely capable of growing in those harsh desert conditions. Our winemaker fell in love with Pinotage wines while helping his wildlife ecology professor brother study wildlife migration patterns in southern Africa (Namibia) in 2009. Fast forward several years, he jumped at the chance to work with this unique grape straight from the vineyards of South Africa. We are thrilled to partner with Musto Wine Grape Company of Hartford, CT to import this unique expression of South African terroir, and offer our own special artisanal version

which features one of our own travel photos as the label art. Turns out even Namibian zebras like to sport Aaronap Cellars logo designs!

Tasting Notes: The nose brims with notes of red currants, black plum, bacon, nutmeg, & sweet Rooibos tea. Round and rich on the palate, the wine finishes with hints of woodsmoke and smooth deliciousness.

Food Pairing Suggestions: The perfect pairing with anything with a little bit of char, such as grilled sausage, hamburgers, fire-roasted game meats, roast pork, pizzas, BBQ, or hearty pastas.

Aging Potential: Drinkable in 2024 through 2030.

Technical Data

Varietal Composition: 90% Pinotage, 10% Malbec

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

Aging Protocol: 12 months in well-used neutral French oak barrel. Bottled aged for 6 months.

Alcohol by volume: 13.0% *Production Volume:* 715 bottles

Aaronap Cellars

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