



SAVANHA

SAVANHA EXPLORER PINOTAGE 2019

WINEMAKER:

Johan Jordaan

ORIGIN:

Western Cape (Darling, Durbanville and Paarl)

VINEYARD AND CLIMATE CONDITIONS:

The vertical trellised vines were planted between 20 and 22 years ago on undulating hills of decomposed granite and weathered sandstone. Where the clay subsoils are too structured and porous, supplementary irrigation is used to ensure optimal foliage and even ripening. These vineyards are planted up to 80km from the coast, with geographical influence from mountains and the cold Atlantic coast.

WINEMAKING:

Grapes were harvested at $\pm 24^{\circ}\text{B}$, gently crushed and de-stemmed to stainless-steel tanks. The use of cultured and natural yeast helps to unlock the fragrant fruit profile of the grapes. After fermentation, 20% of the wine was matured in French-oak barrels for 8 to 10 months; the remainder matured in stainless-steel tanks with French-oak staves.

ANALYSIS:

Alc	13.95 % vol	TA	5.3 g/L
RS	4.6 g/L	pH	3.62

APPEARANCE:

Clear, deep ruby red with purple rim.

TASTING NOTE:

Perfumed notes of black cherry, forest berries and subtle allspice lead to a smooth, rounded midpalate with balanced acidity and a lingering, fruity aftertaste.

SERVE WITH:

Grilled lamb chops, burgers with caramelised onions, mushroom risotto, or mildly spiced vegetable curry.

