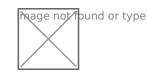
## Kasteelberg Pinotage Riebeek Cellars South Africa - Western Cape - Coastal Region - Swartland

Harvested from an exceptional vineyard in the heart of the Swartland, the Kasteelberg Pinotage is characterized as a well-structured wine, offering layers of flavors and aromas. Seductive rich plum flavors with notes of captivating dark chocolate follows through in a smooth and lingering palate of intense flavors integrated with the freshness of ripened cherries



## **Specifications**

**Appellation** Coastal Region - Swartland

Wine Type Red

Varietals 100% Pinotage

Age of Vines 10 years
Agricultural Practices Sustainable

The grapes were cold-soaked for 3 days at 10 degrees C to extract as much color as possible before fermentation. After cold-soaking, the temperature is increased to around 18 degrees C and yeast is added to start fermentation. Regular pump-overs are done to enhance skin contact which improves the flavor and color profiles. Fermentation temperature

between 22 - 26 degrees C. Fermented dry on skins, pressed. After malolactic fermentation, wine is transferred to barrels. French oak barrels, 2nd, 3rd and 4th fill barrels

for 12 months.

**Pairings** Compliments curries and red meat, especially game.

## **Codes, Weights and Measures**

**UPC** 7 84585 01967 0

**Vinification** 

Units/Case 6
Unit Size 750 mL
Container bottle

**SCC** 1 07 84585 01967 7

Case Weight 19 Cases/Pallet 90 Layers/Pallet 15

\$ 37.99 USD 750mL Bottle

**Reviews and News** 

2014 Kasteelberg Pinotage - 91 PTS - W&S