

## Francois Van Niekerk Pinotage

### Francois Van Niekerk Wines

#### South Africa -

Dense purple hues, with evocative aromas of black cherries, ripe plums, nectarines, boysenberry, wild bramble and exotic oak spice. The juicy and sweet-fruited palate entry, combined with crunchy tannins, lures one into a sense of overtness, yet the wine is sublimely elegant and poised. The complex layers of fruit is in perfect harmony with the oak, all bound together by a lively seam of acidity. The finish is pleasantly dry and savory, with lingering notes of Christmas cake and vanilla pod.

## Specifications

<b>Wine Type</b>	Red
<b>Varietals</b>	100% Pinotage
<b>Age of Vines</b>	Average 27 years
<b>Soil type</b>	Malmesbury Shale
<b>Vinification</b>	Vineyards are located in Paarl and Wellington. > Handpicked grapes were destemmed, sorted and fermented in open top fermenters at 270C. The cap was punched down every 2 hours during fermentation. The juice was drawn off the skins after 5 days. After fermentation, the wine was transferred to 225L French oak barrels made from carefully selected wood from the Tronçais forest. Malolactic fermentation took place in a combination of 70% new and 30% second fill barrels. The wine was matured for 24 months in barrel. Only 12 barrels produced.
<b>Production</b>	300 (9-liter cases)
<b>Pairings</b>	Barbequed meats, especially venison and beef / bobotie / lamb curry / seared tuna / spicy Asian-styled cuisine / aromatic curries / duck with sweet plum sauce / beef or lamb burgers / pizza



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02926 6
<b>Units/Case</b>	6
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02926 3
<b>Case Weight</b>	25
<b>Cases/Pallet</b>	70
<b>Layers/Pallet</b>	7

<b>ABV</b>	14.50%
<b>SRP</b>	\$ 97.99 USD 750mL Bottle

## Reviews and News

2020 Francois Van Niekerk Pinotage - Gold Medal - Concours Bruxelles

2020 Francois Van Niekerk Pinotage - 94 PTS - TA

2020 Francois Van Niekerk Pinotage - 92 PTS - WE

2019 Francois Van Niekerk Pinotage - 96 PTS - DECANTER