

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
Vinification	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
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01967 7
Case Weight	19
Cases/Pallet	90
Layers/Pallet	15
SRP	\$ 37.99 USD 750mL Bottle

Reviews and News

2014 Kasteelberg Pinotage - 91 PTS - W&S