

Meerendal Seasons Pinotage

South Africa | Cape Town

Art. Nr. 55531

Wine Description

The Meerendal Seasons Pinotage has a deep dark ruby colour with red fruit such as cherries, plumbs, some spice and dark chocolate on the nose with hints of smoke and cedar wood. It displays juicy red and black berry flavours on the palate with silky tannins.

Grapes are sourced from two vineyards on the farm, one of the vineyards is bush vines that have been planted in 1955, the second vineyard is a younger block that brings intense fruit character to the wine. Fermentation takes place in traditional open concrete tanks; each tank can hold 5 tons of grapes. Punch downs take place 6 times daily and they are all done manually by the cellar staff. This Pinotage is matured for 13 months in 225L French oak barrels (30% new and 60% second/third fill).

Region Description

The Western Cape province is the southernmost and largest wine-growing area in South Africa. The province has a maritime climate, with fresh breezes from the Atlantic and Indian Oceans cooling the vineyards. The alluvial soils along rivers and the inland shale formations virtually shape the geological beauty of the growing area. Without a doubt, the Cape is unique in the world with its distinctive plant wealth and exceptional biodiversity. The impressive terroir given by nature shapes the Western Cape wine styles. Wine lovers, for example, delight in sophisticated smoky red Pinotages and uncomplicated fruity white Chenin Blancs.

Meerendal has a Mediterranean climate with warm, dry, summers with a unique pattern of cool winds. Winters are cold and wet with an annual rainfall on the estate of a 780mm.

Food Pairing:

The ideal wine for venison, lamb, steaks, any smoked or tomato- based dishes. It complements soft white and yellow cheeses.

TECHNICAL DATA

VINTAGE:	2020	COUNTRY:	South Africa
REGION:	Cape Town	VOLUME:	0,75 L
WINE TYPE:	Red wine	VARIETAL:	Pinotage
SERVING TEMP:	room temperature	ALLERGENS:	contains sulfites
AGING POTENTIAL:	to 2028		

