



# FRANSCHHOEK CELLAR



## Analysis

Alcohol: 14.00%

pH: 3.5

TA 5.8 g/l

RS: 3.5 g/l

Wine Of Origin: Western  
Cape

*Stone Bridge*

**Pinotage**

**2017**

## Inspiration

Built in 1825, the scenic Franschoek mountain pass boasts the oldest stone bridge still in use in South Africa. Our own unique variety, Pinotage, is a fitting tribute to this historic landmark.

## Tasting Note

This fruit-driven Pinotage, which offers a good, juicy glass of wine, was handled very gently in the cellar to preserve its generous aromas of black cherries, clove and raspberry jam. A smooth and juicy palate, redolent with ripe mulberries, and glimmers of tobacco and spice from gentle oak, is followed by an appealingly savoury finish.

## The Source

The vineyards were planted on varied soil types that lend specific nuances and characters to each block of grapes, contributing to the complexity of the wine.

## Winemaking Approach

Gentle maceration to extract only refined and silky tannins and optimal colour was followed by French oak maturation for 8 to 12 months, to help smooth out the wine and allow seamless integration.

## Food Pairing

Serve with roast lamb, gammon steaks or spicy sausages.

## Ageing Potential

Drinking well already, but may be cellared for up to five years from vintage.

## Wine of Origin

Western Cape



PRODUCED FOR FRANSCHHOEK CELLAR  
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA