



FRANSCHHOEK CELLAR



Analysis

Alcohol: 14.0%

pH: 3.5

TA 5.8 g/l

RS: 3.5 g/l

Wine Of Origin: Western
Cape

Stone Bridge

Pinotage

2018

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



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HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA