

FOUR COUSINS

FOUR COUSINS COLLECTION PINOTAGE



CELLARMASTER'S NOTES: A uniquely South African grape variety. A complex nose of red cherry and plum notes is followed by spice on the palate with soft tannins and an elegant finish.

STYLE:	Fruity red wine
CULTIVAR:	100% Pinotage
TONS PER HECTARE:	15t/ha
AGE OF VINE:	16 Years
SOILS:	Well drained alluvial sandy Karoo soil.
TRELLISING:	4 Wire Perold system
IRRIGATION:	Drip irrigation controlled by a computer system through meters and tensiometers.
HARVESTING:	Harvesting is done by hand at optimum ripeness.
VINIFICATION:	The grapes were picked at optimum ripeness at 25 degrees Balling. Fermentation and post fermentation maceration took place on the skins for 6 days. The grapes were pressed gently and malolactic fermentation was encouraged. The wine was wood matured on French oak staves and older barrels for 8 months.
ANALYSIS:	Alc:13.87% R/S: 5.1g/l T/A: 5.1g/l pH: 3.53
MATURATION POTENTIAL:	24 - 36 months
CASE SIZE:	6 x 750ml
BOTTLE BARCODE:	600 226 900 4366
CASE BARCODE:	1600 2269004 363

FOOD SUGGESTIONS

This wine matches well with pizza, tomato based dishes, red meats, weekday drinking and good company.

AWARDS & ACCOLADES:

2019 Ultra Value Wine Challenge, Gold
2018 Ultra Value Wine Challenge, Silver