

WINERY

# THE CROSSOVER PINOTAGE 2016

## PRODUCT IN FORMATION

Full name	The Crossover
Vintage	2016
Varietal	100 % Pinotage
Origin	Coastal Region
Total produced	1,333 bottles

## PACKAGING INFORMATION

Bottle barcode	6009660200472
Case barcode	26007738000133
Unit size	750 ml
Bottles per case	6
Pallet information	28cs x 6 x 4

## **TECHNICAL ANALYSIS**

Alc.15% | RS 3.3 g/ℓ | TA 5.1 g/ℓ | pH 3.62

#### HARVEST

The Crossover is made from the fruit of well - manicured and settled bush vines. These grapes were harvested by hand in early February into small crates. The crates were carefully brought into the cellar crate by crate. From early January staff are employed in the vineyard block, armed with drums, slingshots and any other deterrent, to prevent our local baboon troop from eating the small concentrated bunches for breakfast. Unfortunately, some nightly visits by these unwanted visitors to savour some of the irresistible fruit are unavoidable.

#### WINEMAKING

Fermentation took place in an open fermentation tank with carefully executed punch downs six to twelve times daily. After 8 days of skin contact the grapes were pressed gently and malolactic fermentation took place in 100% new French oak barrels with a total of 16 months maturation.

## WINEMAKER'S NOTE

The Pinotage is expressive of fruit rather than oak, showing real finesse and velvety palate with well – integrated tannins. The nose is dominated by sweet spice and whole berries. Tremendous fullness, massive supple structure which fills the entire mouth, voluptuous velvety tannins that make the tongue feel gracefully coated. Full bodied yet refined. A long and enchanting finish leaves one wanting more.

#### CELLARING

Peak potential 10 years from vintage

**SERVING TEMPERATURE** 14°C

### FOOD SUGGESTIONS

Coq au vin, ostrich carpaccio, roast duck, red meat or veal.



#### VINTAGE 2016

Since Professor Abraham Perula crafted cross between Pinot Noir and Cinsult in 1941 to create Pinotage, South Vicia's signature red wine grape, it has beeme a globally recognised symbol of south Africa's distinctive unmanning traditions. This wine is a true reflection of the soil and vineyards and our handson approach to wine making and the only and techniques.

