

Olifantsberg, Breedekloof, Pinotage 2016



An enticing aroma of smoky bacon and woodsmoke complemented by a beautiful texture and a supple finish.

Producer Note

Olifantsberg is passionate about producing authentic wines with a true sense of place, which reflect the unique location of their vineyard. The focus is on sustainable farming and winemaking practices, resulting in limited intervention in the both the vineyard and cellar. The team are fully committed to understanding their terroir and managing their natural resources through conservation, which adds to the singularity of their wines. The unique terroir with its combination of Breede-shale, Renosterveld and sandstone soils, constant winds and elevation; produce concentrated fruit that results in elegant, fresh and age-worthy wines.

Vintage

2016 was one of the best years for white wine in South Africa. The warm, dry vintage produced small, ripe berries with concentrated flavours. This vintage offers great quality and ageing ability with the wines showing wonderful purity of fruit and elegance.

Vineyard

The vineyard is located on the fertile slopes of the Olifantsberg Mountain Range where it endures wide diurnal temperature differences and strong winds, at altitudes from 250 to 450 metres above sea level. During the winter the mountain peaks are snow covered, keeping the vines dormant for longer. Cold winters, coupled with the summer winds, ensures the slow ripening of the grapes; helps to maintain healthy vines; and contributes freshness and elegance to the wines. The soils in the vineyard comprise a unique schist and slate, which lends structure to the final wine. The Pinotage vines are trellised and are farmed in a sustainable manner.

Winemaking

100% whole berry fermentation took place in open top fermenters, with soft techniques used to extract colour, fruit and tannins. The wine was aged for a further 10 months in French oak barrels, of which 5% was new oak.

Tasting Note

A pure expression of lovely cherry, wild strawberry and ripe raspberry aromas supported by a refined texture. This wine is made in a pure fruit driven style which shows the fresher, more elegant side of the grape.

Serving Suggestion

A versatile wine which accompanies charcuterie, barbecued gourmet sausages or a hearty game pie but also matches dishes with spice: chilli con carne, Indian curry or Cajun-spiced blackened fish.

Grape

Pinotage 100%



Winemaker:	Elizma Visser
Region:	Western Cape
Sub region:	Breedekloof
Country:	South Africa
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2.2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5597516A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam