



THIERRY & GUY
FAT *bastard*

PINOTAGE 2014

The Fat Bastard Pinotage was made from carefully selected grapes with the aim to produce a wine with pure fruit character.

WINEMAKING

The grapes were harvested from various vineyards and fermented separately in open top fermenters and close top fermenters. Once fermentation started the tanks were mixed every four hours by punch down or pump over to ensure maximum extraction of aromatic, colour and structure. The wine was fermented dry on the skins and pressed off into French and American 225 l barrels. A combination of new, second fill, third fill and neutral barrels were used.

WINEMAKERS COMMENTS

A deep ruby red medium bodied wine with lush dark fruit and velvety integrated tannins. Rich plum and ripe dark fruit integrated with notes of chocolate and mocha on the nose and follows through to the palate.

Region	Robertson
Winemakers	Jacques Roux
Alcohol	13,70%
Ph	3,75
Total Acidity	5,37
Residual Sugar	5,41
Oak Maturation	16 months
Cellaring Potential	3 - 5 Years
Serving Temperature	12° - 14°C
Allergens	Contains Sulphites, Egg

CERTIFICATIONS



1 Constitution Road PO Box 37 Robertson 6705
Tel +27 (0) 23 626 8817 Fax +27 (0) 23 626 6807



www.RobertsonWinery.co.za

