

THIERRY & GUY



FAT *bastard*

PINOTAGE

THIS PINOTAGE WAS MADE FROM SPECIALLY SELECTED GRAPES FROM THE ULTRA-RIPE HARVEST. FROM THE START, OUR AIM WAS TO PRODUCE A PINOTAGE WITH INTENSE FRUIT FLAVOUR AND REAL CHARACTER UTILISING QUALITY GRAPES. ALL FRUIT WAS HAND-HARVESTED AND GENTLY PRESSED TO RETAIN AROMA AND FLAVOUR. THE WINE WAS AGED IN SMALL OAK BARRELS, WHICH ADDED GREATER WEIGHT AND COMPLEXITY. PINOTAGE, A TRULY SOUTH AFRICAN GRAPE, ORIGINATED FROM A CROSS BETWEEN PINOT NOIR AND HERMITAGE. THIS WINE SHOWS RICH AROMAS OF RIPE PLUM AND BANANA WITH A LINGERING IMPRESSION OF CHOCOLATE AND PLUM PUDDING.

Vintage	2011
Volume	750ml
Winemaker	Jacques Roux
ALC	14.01%
TA	5.87
pH	3.52
RS	3.8
Oak Maturation	24 months
Cellaring Potential	5 - 7 years
Serving Temp	8° - 10°C
Allergens	Contains Sulphites, Egg

Certifications



Remarkably full bodied

1 Constitution Road PO Box 37 Robertson 6705 South Africa
Tel +27 (0) 23 626 8817 Tel +27 (0) 23 626 3059 Fax +27 (0) 23 626 6807
www.RobertsonWinery.co.za

