

  
**PULPIT ROCK**  
*Winery*

**TECHNICAL DATA SHEET & TASTING NOTES:**

**WINE: STORIES** Shiraz / Pinotage / Grenache

**VINTAGE:** 2022

**WINE OF ORIGIN:** Swartland

**WINE ELABORATION:**

Manual harvesting of grapes. Fermentation maintained at a controlled temperature (26-28 °C) in an open tank wetting the cap with three daily pump-overs. Natural malolactic fermentation.

**TECHNICAL INFORMATION**

Varietal composition:	45% Shiraz 40% Pinotage 15% Grenache
Type of wine:	Red
Geographical location:	Riebeeckberg
Vineyard:	Trellised, 8 tons/ hectare
Alcohol:	14,52%
Total acidity:	5.10 g/l
pH:	3.71
Volatile acidity:	0,50 g/l
Residual sugar:	3.2 g/l

**TASTING NOTES:**

Deep red colour with very intense violet reflections. Aromas of ripe red fruits and black current with an elegant smokey, vanilla and chocolate touch. Mouth feel shows good volume and round, sweet, persistent tannins.

Serving temperature: 18°C

**SERVING SUGGESTION:**

Most enjoyable with spicy pâtés, roast beef or lamb.

