


PULPIT ROCK
Winery

TECHNICAL DATA SHEET & TASTING NOTES:

WINE: Pulpit Rock, Louisa Cape Blend

VINTAGE: 2020

WINE OF ORIGIN: Swartland

WINE ELABORATION: Manual harvesting of the different components of fruit used in the blend is done. Fermentation occurred in small 2.5ton stainless steel tanks at a controlled temperature (24–26 °C) with two daily punch-downs and rack & returns extracting color and tannins. Wines are racked directly to barrel to complete malolactic fermentation. The wines are racked and preserved while the barrels are cleaned before the wine return to barrel for another 12 months to mature. The best barrels of the components are then blend together to create this complete wine. A combination of French and American oak barrels are used and the wine spend a combined time of 18 months in barrel.

TECHNICAL INFORMATION

Varietal composition:	54% Pinotage 36% Shiraz 10% Cabernet Sauvignon
Type of wine:	Red
Geographical location:	Riebeeckberg
Vineyard:	Trellised / Bushvines (Pinotage)
Alcohol:	15.1%
Total acidity:	5.95g/L
Residual sugar:	2.80g/l
pH:	3.59
Volatile acidity:	0.78g/l

TASTING NOTES: Deep red color with very intense dark fruit reflections. Aromas of red berries, mocha and cherry tobacco comes to mind and the palate shows firm, ripe tannins with an elegant finish.

Serving temperature: 14°C

SERVING SUGGESTION: Most enjoyable with traditional venison dishes, Carpaccio or matured cheese.

