



LIEVLAND

VINEYARDS

BUSHVINE

Pinotage

2020



An elegant, modern-style wine that pays homage to Pinot Noir and Cinsault—the fruitful and delicate varietals that gave rise to the unique grape that we now know as Pinotage.

Varietal: 96% Pinotage, 4% Grenache

Fruit source: Paarl

Alcohol: 13.0%

Total Acid: 5.7 g/l

Residual sugar: 2.3 g/l

Closure: DIAM Cork

Production: 1500 x 6 x 750ml

Wine description:

This Pinotage shows vibrant aromas of cherry and raspberry notes, with a hint of cedar and vanilla from the oak maturation. The palate shows ample red fruit and a delicious savoury note. 4% Grenache adds vibrancy and complexity to the blend. The Pinotage grapes come from a 25-year-old dry-farmed bush-vine vineyard. The soils are rich in granite which tends to play a crucial role in creating a rich texture in the wine. The vineyard is quite highly elevated and the wind naturally keeps the crop low.

Vintage:

2020 was a dry and short season, the third year in our drought. However, the average temperatures were moderate with unusually cool evenings which resulted substantial preservation of aromatics in the wine as well as an overall healthy crop. The lower temperatures also encouraged good moisture retention in the soils, thus giving intensely concentrated colour to the red wines.

Winemaking:

The grapes were hand-picked into small lug boxes in the cool early mornings of February 2020 after which they were taken to the winery for destemming, crushing and chilling. After two days of cold maceration, fermentation commenced. Mixing was done by means of pump-overs three times daily. Due to Pinotage having a naturally thick skin and a high phenolic content, the wine was separated from the skins immediately after fermentation and pumped directly to barrel for 13 months ageing – all French oak, 15% new and the balance 2nd, 3rd and 4th-fill.

Sustainability:

Integrated Production of Wine (IPW) Certified.
This wine is vegan-friendly.