

  
**PULPIT ROCK**  
*Winery*

**TECHNICAL DATA SHEET & TASTING NOTES:**

**WINE:** Pulpit Rock, Louisa Cape Blend

**VINTAGE:** 2017

**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.

**TECHNICAL INFORMATION**

Varietal composition:	33% Pinotage 32% Shiraz 31% Cabernet Sauvignon 4% Petit Verdot
Type of wine:	Red
Geographical location:	Riebeeckberg
Vineyard:	Trellised / Bushvines (Pinotage)
Alcohol:	15%
Total acidity:	6.00g/L
pH:	3.62
Volatile acidity:	0.64g/l
Residual sugar:	3.90g/l

**TASTING NOTES:** Deep red color with very intense violet reflections. Aromas of red berries, mocha and cherry tobacco. The palate shows firm, ripe tannins and an elegant soft finish.

Serving temperature: 18°C

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

**ACCOLADES:**

Double Gold Michelangelo 2020

Gold Veritas 2020

