



CRONIER
W I N E S



1698: PINOTAGE 2021

VITICULTURE:

The grapes for this wine came from a nine year old Pinotage block planted in Glenrosa-Scali type soil.

WINEMAKING:

The grapes are harvested at optimum ripeness to ensure good fruit with a dark red colour. The grapes are destemmed and crushed at the cellar. Cold maceration is applied for two days before fermentation to extract as much colour and flavour as possible.

After fermentation is started, the wine on the skins is left to ferment. During fermentation process the skins and must is continually mixed for optimum flavour and colour extraction as well as even fermentation.

After completion of the fermentation process the skins are pressed to obtain the dry wine. First fill and second fill French Oak barrels used for wood maturation.

TASTING:

Strong plum flavours with velvety tannins. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

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Wines of Distinction