

UNIQUELY SOUTH AFRICAN  
**FIVE'S RESERVE**

**FIVE'S RESERVE PINOTAGE**



**CELLARMASTER'S NOTES:** Uniquely South African grape variety. Strawberry and red cherry aromas are complimented by red plum fruit, soft tannins and an elegant finish.

<b>STYLE:</b>	Medium bodied
<b>CULTIVAR:</b>	100% Pinotage
<b>TONS PER HECTARE:</b>	12 - 15 t/ha
<b>AGE OF VINE:</b>	16 Years old
<b>SOILS:</b>	Well drained alluvial sandy soil; Karoo
<b>TRELLISING:</b>	4 Wire Perold system
<b>IRRIGATION:</b>	Drip irrigation controlled by a computer system through meters and tensiometers.
<b>HARVESTING:</b>	Harvested at optimum ripeness.
<b>VINIFICATION:</b>	Minimal intervention in the vinification process . After the grapes are harvested, crushed and the juice is settled on the skins for up to 7 days before fermentation is initiated. After fermentation is completed the wine is left to mature in stainless steel tanks before bottling.
<b>ANALYSIS:</b>	Alc: 13.88% R/S: 4.6g/l T/A: 4.8g/l pH: 3.57
<b>MATURATION POTENTIAL:</b>	2 - 3 years
<b>CASE SIZE:</b>	6 x 750ml
<b>BOTTLE BARCODE:</b>	600 2269 000 672
<b>CASE BARCODE:</b>	1600 2269 000 679

**FOOD SUGGESTIONS**

This wine matches well with pizza, tomato based dishes, red meats, weekday drinking and good company.

**AWARDS & ACCOLADES:**

2018 Gold Wine Awards  
 Benefactor to the SA Wildlife College  
 Member of BWI  
 BEE  
 2017 Gold Wine Awards