



SAVANHA

SAVANHA PINOTAGE / SHIRAZ 2021

60% Pinotage / 40% Shiraz

WINEMAKER:

Anton Swarts - Cape Wine Master

ORIGIN:

Western Cape

TERROIR/SOIL:

Alluvial, Silt Dundee, Tukulu, Riverbed and Oakleaf.

VINEYARD AND CLIMATE CONDITIONS:

This wine's grapes were picked from trellised vines, 12 to 17 years in age, and planted on different slopes. The vines received supplementary drip irrigation and produced 10 to 15 tonnes per hectare.

Temperature: winter $\pm 15^{\circ}\text{C}$; summer $\pm 28^{\circ}\text{C}$

Annual rainfall: ± 300 mm

Proximity to ocean: 80 – 90 km

WINEMAKING:

Grapes were handpicked at optimal ripeness, sorted, destemmed and gently crushed. The juice was chilled at between 10° and 12°C to enable cold maceration prior to fermentation in stainless-steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place 5 to 6 months after maturation.

ANALYSIS:

Alc	14.0% vol	TA	5.5g/L
RS	4.0g/L	pH	3.56

APPEARANCE:

Deep ruby red in colour.

TASTING NOTE:

Ripe cherries, plums and hints of spice on the nose. A soft tannin structure supports cherries, sweet red plums, and raspberries, finishing with hints of spice on the palate.

SERVE WITH:

Roasted chicken and sweet potato or a mushroom lasagna.

