

BAD BROTHERS RED

VINEYARD: An 18 year old vineyard on slight southern slope on very high potential red Karoo soil with layers of clay and lime.

CLIMATE: A warm and dry season, with high temperatures in January. The grapes achieved ripeness quite easily. Cool night temperatures was favorable for good color development in the skins.

HARVEST: The development of the grapes were meticulously monitored, and picked at the optimum ripeness during the first week of March. The grapes were night-harvested by machine. Production of 7000 liters per hectare.

WINEMAKING: Grapes were harvested at 24 degrees balling. Fermentation took place in stainless steel pump over tanks, after a cold soaking period of 2 days.

The fermentation temperature was controlled at 25 C. The wine was fermented dry on the skins and then pressed to another tank where malolactic fermentation took place and finished within 3 weeks. The wine was then racked and put into a tank containing French Oak chips. Here the wine spent another 3 months before being finished, stabilized and filtered before bottling.

Vintage 2022

Variety Pinotage

Category Bad Brothers

Origin Robertson Valley, Western Cape, South Africa

ANALYSIS

Alcohol 13.5 vol%

Sugar 2.4 g/l

Ph 3.6

Acidity 5.5 g/l

V/A 0.6

TASTING NOTES: Lightly oaked Pinotage with vibrant plum and ripe berry fruit on the palate. The wine has well balanced tannins, ensuring easy drinking.