



PASCAL / SCHILD T

Technical Wine Sheets

Winery:	RADLEY & FINCH
Wine:	PINOTAGE
Vintage:	2017
Appellation:	WESTERN CAPE
Winemaker/Winegrower:	THINUS KRÜGER
Harvest Notes:	The 2017 vintage followed a really good and wet winter, leading to a crop that was of high quality, especially in the dry land/unirrigated areas. Majority of these grapes sourced from the Swartland, Paarl and Stellenbosch regions. Pinotage being the first red variety to ripen this turned out to be a good vintage for Pinotage.
Cellar Notes:	Harvest took place during the last week of January and the first two weeks of February. Fermentation took around 12 days to complete, afterwards malolactic fermentation completed in stainless steel tanks. Maturation was in tank with a combination of French and American oak staves for 6 months.
Tasting Notes:	A wine expressing the plush riper side of Pinotage and still reflecting a very subtle old world tannin.
Aging & Drinking Suggestions:	Ready to drink now, but will be good for the next five years. Will pair well with hearty and meaty dishes.
Technical Notes:	
Soil	Various soil types (Koffieklip, devcomposed granite)
Acidity	5.4
pH	3.62
Residual Sugars	2.3
ABV	13.4
Barrel Maturation	No
Production (bottles)	22000