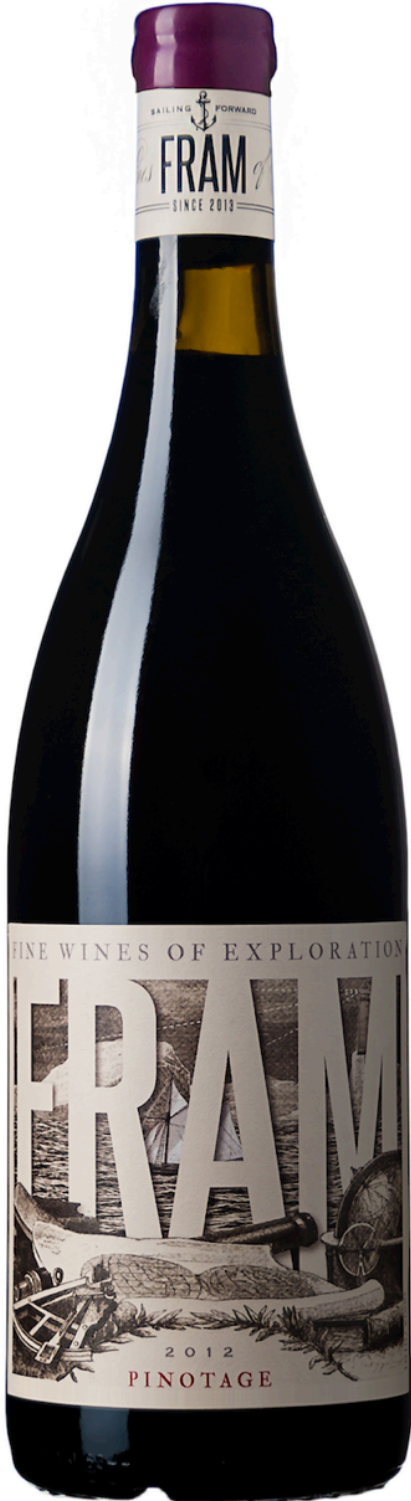


Fine Wines **FRAM** *of Exploration*

SINCE 2013

**2014 FRAM PINOTAGE**
ORIGIN: CITRUSDAL MOUNTAIN

VINEYARD: From one vineyard of bushvines in the mountains north of Clanwilliam. Well weathered sandy soil. 2014 was a year with good winter rainfall and sufficient water during the ripening season.

WINEMAKING: 10 - 15 days primary fermentation, 25% of stems added back to the fermentation. Malolactic fermentation in stainless steel. 16 months 3rd and 4th fill French oak barrels. 3900 bottles produced

ALC: 13.96%

TOTAL ACID: 5.8 G/L

PH: 3.64

RESIDUAL SUGAR: 2.5 G/L

FLAVOUR PROFILE: Fresh red fruit leading into darker aromas and green. A green spice reminiscent of dry spiciness. Bigger and firmer tannin than most modern Pinotages, still the tannin remains very accessible.



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