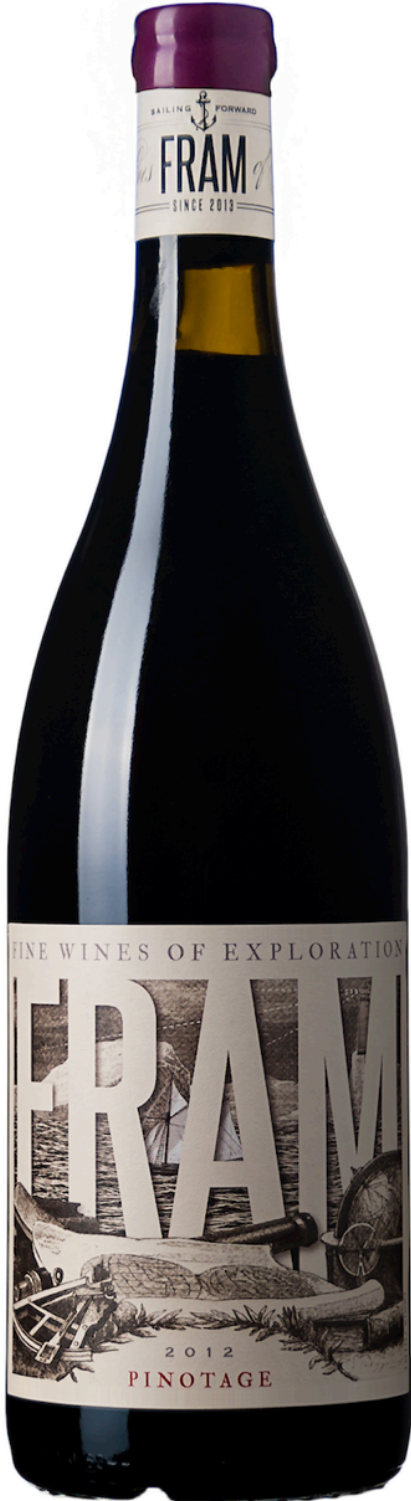




*Fine Wines* **FRAM** *of Exploration*

SINCE 2013

**2016 FRAM PINOTAGE****ORIGIN: CITRUSDAL MOUNTAIN**

**VINEYARD:** Pinotage from a single vineyard of bushvines planted in 1978, located in the mountains north of Clanwilliam, about 3 hours north of Cape Town. Well weathered sandy soil. The 2016 vintage came on the back of a very dry winter in 2015 and a hot growing season, these old vines that has always grown in harsh and dry conditions weathered the storm magnificently, delivering precise fruit with balance.

**WINEMAKING:** 15 days natural fermentation, 15% of stems added back to the fermentation. Malolactic fermentation in stainless steel. Maturation was for 16 months in older French oak barrels. 10% of 2017 Cinsault from the vineyard right next to the Pinotage blended into this.

**ALC: 14.3%****TOTAL ACID: 5.4 G/L****PH: 3.64****RESIDUAL SUGAR: 2.3 G/L**

**FLAVOUR PROFILE:** An intriguing blend of ripe red fruit, with fennel and dill-like aromas on the outer edge of the flavour profile. The palate is packed with a very fine and distinct tannin adding vibrancy to balance the concentration of the fruit.



