



PASCAL / SCHILDT

Winery:	David & Nadia
Wine:	Pinotage "Siebritskloof Series"
Vintage:	2015
Appellation:	Wine of Origin Swartland
Winemaker/Winegrower:	David Sadie
Harvest Notes:	The Sadie's focus on a spectrum of organic, old and dry land bush vine vineyards from different areas with different soil types throughout the Swartland, farmed by like-minded people. They are members of the Swartland Independent Producers. Planted on the highest slopes of the Paardebosch farm, in the Paardeberg, these dry-land farmed bush wines were planted in the early 1990's. Starting every season with the harvesting of Pinotage, these early ripening grapes allow for great freshness to be achieved as it escaped the heat waves of the Swartland during the rest of harvest.
Cellar Notes:	In the cellar, the Sadie's work as natural as possible and only add sulphur. It is all about the soil and vineyards after all. They believe in a pure, fresh and natural style where site and soil are at work with minimal influence from a winemaking point of view. Long, but delicate extraction during fermentation and then matured for only fourteen months in older French oak barrels.
Tasting Notes:	
Aging & Drinking Suggestions:	
Technical Notes:	
Soil	
Acidity	4.7 g/L
pH	3.68
Residual Sugars	1.1 g/L
ABV	13.5%
Barrel Maturation	14 months in older French oak barrels
Production (bottles)	4915