



PASCAL/SCHILDT

Winery:	FRAM
Wine:	Pinotage
Vintage:	2013
Appellation:	Citrusdal mountain
Winemaker/Winegrower:	Thinus Krüger
Harvest Notes:	2013 vintage was a hot, and drier than most, though not especially dry. Grapes all sourced from one single vineyard in the mountains north of Clanwilliam. Fruit harvested first week in January
Cellar Notes:	Fermentation with a third of the stems added back to the ferment. 2- 3 weeks on the skins. Pressed to stainless steel tank for malolactic fermentation. After malo, older barrels for 14 months.
Tasting Notes:	Dark berries, hints of fennel and green essential oils. Firm tannin ensures fresh and vibrant palate.
Aging & Drinking Suggestions:	Drink now through 2032
Technical Notes:	
Soil	Weathered sandstone on clay
Acidity	5.1
pH	3.69
Residual Sugars	2.5
ABV	14.5
Barrel Maturation	Older barrels, 14 months
Production (bottles)	3600