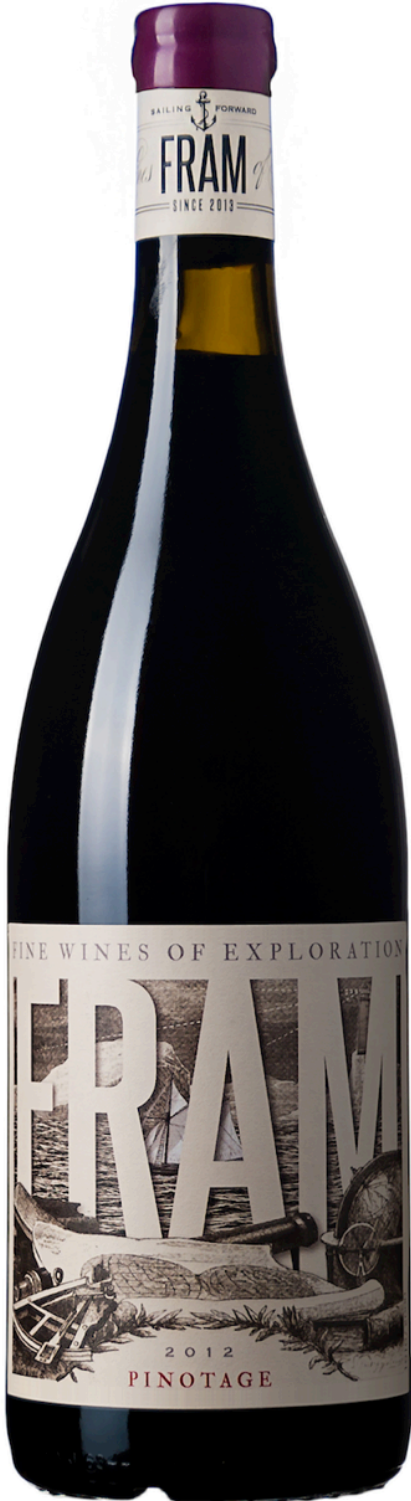


Fine Wines **FRAM** *of Exploration*

SINCE 2013

**2015 FRAM PINOTAGE**
ORIGIN: CITRUSDAL MOUNTAIN

VINEYARD: From one vineyard of bushvines in the mountains north of Clanwilliam. Well weathered sandy soil. The 2015 growing season was warm but conditions were healthy and the crop a little below average in size.

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.

ALC: 14.4%

TOTAL ACID: 5.4 G/L

PH: 3.65

RESIDUAL SUGAR: 1.7 G/L

FLAVOUR PROFILE: An intriguing blend of ripe red fruit, with fennel and dill like aromas. The palate is packed with a very distinct tannin, ensuring a wine that stays alive to balance the abundance of fruit.