

LA CAVE ULTRA PREMIUM PINOTAGE

Perfection of Time

The La Cave story goes back a long time, to when Winemakers matured quality wines underground to protect them from extreme temperatures. Named after the Cave – like labyrinth with impressive stone arches and receding candlelit recesses,

La Cave wines are matured slowly in small first fill French oak barrels.

Meticulous selection from the best single-varietal vineyard blocks, the range is made in limited volumes ensuring that only the finest quality wines are branded La Cave.



Cultivar
100 % Pinotage

Style of wine
Full bodied dry red

The grapes came from two single vineyards with a yield of less than 5 tons per hectare. Fruit was picked at optimum maturity and fermented dry on the skins at 26 degrees Celsius in open fermenters with regular punch downs. Full malolactic fermentation was allowed in new French barrels after which the wine was racked to the same barrels and aged and matured for 18 months

Tasting Notes

A sweet-fruited nose with hints of plum and vanilla aromas.

Ripe red fruit tones on the palate are beautifully balanced with firm yet mature tannins. Full bodied yet supple.

Analysis

Alcohol: 14.5%
Sugar: 3.5 g/L
Acid: 5.6 g/L
pH: 3.5

Serving Suggestions

This wine compliments wild meat like springbok fillets very well. Other dishes like bobotie and lamb curry as the wine has a good structure full of aromas.

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