



SARONSBERG

TULBAGH

Liberi 2017

This Pinotage has an intense and deep dark colour. There are complex red fruit aromas of cherry and strawberry on the nose. These eloquent aromas carry through onto a lingering creamy palate. Well integrated tannins show perfect harmony and balance. The wine will age superbly for at least 10 years and will pair well with lamb, duck and matured sirloin.

Pinotage 100%

Fermentation

The grapes were hand-picked in the early morning, destemmed, and deposited in both open and closed fermenters. It was given a cold soak of 3 days at 8 °C with a CO₂ blanket, after which it was heated to 18 °C and inoculated with BM45 and D254 yeast. The fermenting grapes were pumped over once daily during cold soak and twice daily during fermentation. It was also punched down manually three times a day. This was adjusted to each cultivar and vineyard's individual characteristics. The different components were given extended maceration after fermentation. Total time on the skins varies from 12 to 20 days. The wines were pressed into 30% new and 60% second, third and fourth-fill 300-litre Allier French oak barrels. Malolactic bacteria were inoculated and malolactic fermentation was completed in the barrels. After a total of 20 months in barrel, the wines were racked, blended and filtered through a coarse sheet filter. Bottling was done with a fine sheet filtration. Total production is 10 000 bottles.

Analysis

Alcohol:	14.79 vol %
Total acid:	5.80 g/l
pH:	3.49
Residual sugar:	2.30 g/l
Volatile acidity:	0.56 g/l
Free sulphur:	30 mg/l
Total sulphur:	120 mg/l

