



# Carlo

## Pinotage 2022

**VARIETALS:** Pinotage 100%

**STYLE:** Full bodied, ruby red colour, aromas of fresh cherries and hints of spice accompanied by red fruit and mocha on the palate.

**SOIL:** Predominantly Tukulu and Dresden soils on a base of shale.

**AGE OF VINES:** 23 years.

**VINIFICATION:** 7 days on skins in open fermenters at 25°C.

**BARREL AGING:** 16 months in 300 liter French oak barrels.

**CLIMATE:** Low rainfall, moderate ripening season with cool nights and warm, dry days during picking.

**GRAPES:** Smaller berries, with excellent colour and flavour intensity, harvested at optimum phenolic ripeness.

**OPTIMUM DRINKING:** This excellent 2022 vintage will peak from mid 2024 to 2029 when tertiary aromas will start to develop.

**FOOD SUGGESTION:** Game, beef and lamb dishes.

Alcohol : 13.73 % | RS : 2.6 g/l | pH : 3.74 | Total Acid: 5.7 g/l