

The Game Reserve

by ROOIBERG WINERY



As one of South Africa's champions of farming in harmony with nature, Rooiberg Winery is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept.

A groundbreaking collaboration between Rooiberg Winery and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Rooiberg Winery, The Game Reserve range and the Wilderness Foundation visit: www.rooiberg.co.za • www.wildernessfoundation.co.za

WILDERNESS
FOUNDATION

The Game Reserve Pinotage 2015

VARIETY: Pinotage

VINTAGE: 2015

AREA OF ORIGIN: Coastal Region

THE BAT EARED FOX:

Aptly named the bat eared fox (*Otocyon megalotis*) these fascinating little creatures have large ears which can pinpoint sounds underground with 100 % accuracy. Active during the day and night, they feed mainly on termites and live in old ant bear dens in the ground. We are actively trying to protect this unique species, indigenous to the Rooiberg Breede River Conservancy, as they are often identified by farmers as jackals and killed.

VINEYARD:

Pinotage vineyards from Stellenbosch and Paarl. Vineyards produce around 6 - 9 tons per hectare.

HARVEST & CELLAR TREATMENT:

Handpicked at optimum ripeness. Fermented in open and closed fermenters with regular punch downs and pump overs to ensure upfront fruit and soft extraction. Matured in 3rd and 4th fill barrels for 10 months with a portion of the blend left unoaked.

TASTING NOTES:

A 'proudly South African' cultivar exhibiting aromas of ripe cherry, strawberries and plums with ripe red berry fruit and spices on the palate. This full structured and well balanced wine rewards with a juicy but elegant mouthfeel and silky soft tannins.

SERVING:

Savour with slow-cooked casseroles, fillet, pastas, robust cheeses or a good old fashioned barbeque.

ANALYSIS:

Alcohol: 13.90 % vol (± 0.3 % vol)

Residual Sugar: 5 g/L (± 0.5 g/L)

pH: 3.38 (± 0.1)

Total Acid: 5.99 g/L (± 0.25 g/L)




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