



LION'S HILL
WINE COLLECTION



SWARTLAND WINERY

LION'S HILL Pinotage



CONDITIONS

Temperate climate with limited irrigation and mainly dry land bush vine vineyards.

FERMENTATION TIME, TEMPERATURE & METHOD

Grapes are picked at optimum ripeness at around 24 °B. Fermentation on the skins for a maximum of 4 days until enough colour and flavour is extracted. Grapes are pressed at 8°B to obtain softer wines and malolactic fermentation is completed as soon as possible. Final blends are made prior to bottling to give the final product the best flavour, colour, taste and complexity.

WINEMAKER'S COMMENT

Colour

Intense ruby red colour.

Bouquet

Lots of ripe cherries and red berry flavours on the nose.

Palate

A lovely fruity Pinotage with hints of brambles and strawberries. This Pinotage is medium to full bodied and well balanced on the palate with a lingering plum aftertaste.

Cellaring

Drink now or cellar for 1-2 years.

Food Pairing

Enjoy with light red meat dishes like seared steak or grilled lamb skewers with bacon and rosemary seasoning.

Notes:

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