

# ZARÁFA

## PINOTAGE

Cultivar: 100% Pinotage  
Vintage: 2017

### VINEYARDS

Area: Western Cape  
Average rainfall: 300 mm  
Irrigation: Drip irrigation  
Age of vines: 10-11 years  
Rootstock: Richter 99 and R110  
Soil types: Lime rich alluvial

### WEATHER

Dry, warm (32°C)

### HARVESTING

Yield (per hectare): 12 ton/ha

### CELLAR

Balling: 24.8°B  
Skin contact: 4 Days  
Fermentation method:  
Stainless steel, pump over  
Time on lees: 3 days

### THE WINE

Colour: Brilliant ruby  
Bouquet: Plump berry fruit  
Taste: Smooth, easy drinking  
Description: Excellent balance,  
easy to drink, typical Pinotage

Alc	13.5%
Rs	3.8
TA	5.74
pH	3.59



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Rootstock: Richter 99 and R110  
Soil types: Lime rich alluvial

### WEATHER

Dry, warm (29°C)

### HARVESTING

Yield (per hectare): 12 ton/ha

### CELLAR

Balling: 24.8°B  
Skin contact: 4 Days  
Fermentation method:  
Stainless steel, pump overs  
Time on lees: 3 days

### THEWINE

Colour: Brilliant ruby  
Bouquet: Plump berry fruit  
Taste: Smooth, easy drinking  
Description: Excellent balance,  
easy to drink, typical Pinotage

Alc	13.5%
Rs	4.2
TA	5.90
pH	3.37



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