



SARAH'S CREEK
SOUTH AFRICA

Reserve Sarah's Creek Pinotage

Pinotage is a South African grape varietal crossing between Pinot Noir and Cinsaut. This resulted in an intense dark fruit with high tannins and anthocyanins.

This Pinotage was naturally fermented and matured in 3rd fill or older French oak barrels for 10 to 14 months.

Sarah's Creek Reserve Pinotage is deep in colour, showcasing black cherries, cigar box and plums with a hint of mocha.

Gentle ripe tannins with a smooth finish.

Analysis

Alcohol: 13.80% Acidity: 5.9 g/ L
pH: 3.48 Residual sugar: 2.4 g/ L
Box dimensions case of 6: 303 x 256 x 174
Weight of box: 8.6kg | Units per Pallet: 105 x 6

Food pairing

Can be enjoyed with all red meats or sticky barbeque ribs, fries and salad.

