

## CREDO PINOTAGE 2021

<i>Winemaker:</i>	Abraham de Villiers
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	100% Pinotage
<i>Appellation:</i>	Stellenbosch
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### **Background:**

Credo is Latin for "I Believe". This distinctive Pinotage defines our winemakers' belief: To create an elegant, ever graceful and rewarding wine comparable with the world's best.

### **The vineyards:**

This 26-year-old bushvine vineyard is situated in the Helderberg basin. Facing the False Bay Ocean, the cool breeze from the ocean promotes small berry formation with slow and even ripening of the grapes.

Soil: Decomposed granite  
Proximity to ocean: 7 km  
Annual rainfall: 450mm

### **The winemaking:**

Handpicked in the early morning, the grapes were sorted by hand and de-stemmed. Cold soaked for 72 hours and inoculated with a pure yeast culture the juice was cool fermented for 21 days. A small hand one ton basket press was used to press the grapes. Maturation was done for 18 months in small French Oak barrels. A barrel selection was done after maturation with only the best eight barrels chosen for the Credo Pinotage 2021.

### **Winemaker's comments:**

The Credo Pinotage shows great depth of colour, with a vibrant red hue. On the nose you will find an abundance of red fruit, cherry and prune aromas with a base of spicy aromas and forest floor character. A rewarding palate of big and ripe tannins with rich fruit flavours.

### **Maturation potential:**

Ready to be enjoyed now with a maturation potential of 10 to 15 years.

### **Food pairing:**

Excellent served with robust red meat or game dishes. For a vegetarian alternative, serve with mushroom-based dishes or a strong cheese.

### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for vegetarians but not for vegans.

### **Chemical analysis:**

<i>Alcohol:</i>	13.73 % by volume
<i>Residual sugar:</i>	2.6 g/l
<i>Total acidity:</i>	5.6 g/l
<i>pH:</i>	3.57

