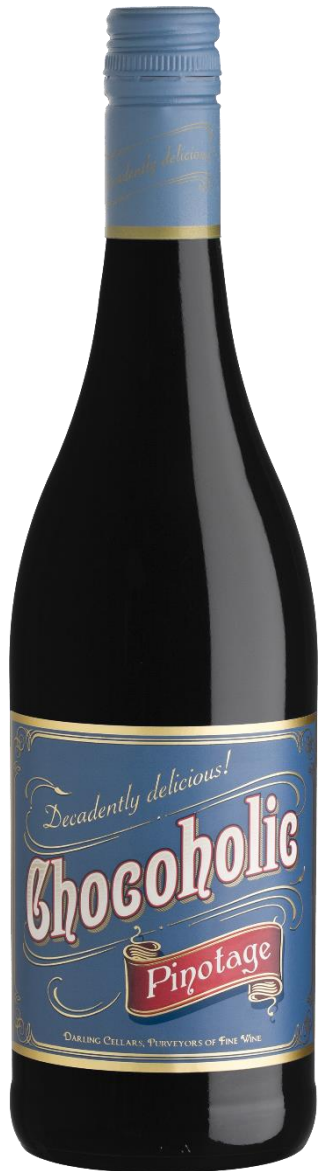


Chocoholic



THE STORY BEHIND THE LABEL

Chocoholic is composed of two distinctly differing components. 10% of the juice was created by twisting the grape stalks to induce raisining of the fruit while still on the vine. The juice from these grapes is then added to pinotage juice which received oak contact to produce a seductively smooth, sensually soft, subtly sweet, mouth fillingly moreish, unashamedly addictive, decadently Pinotage

IN THE VINEYARD

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

Yield: 3 -7 t/ha

Balling at Harvest: 24-25°B

WINEMAKING

Vinification: Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B

Maturation: A portion of the wine spent 8-12 months on staves to add complexity and layers.

WINEMAKER'S COMMENTS

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins. Perfectly balanced, this wine will tickle your taste buds and reward with its structure and length of flavour.

FOOD RECOMMENDATION

Enjoy this wine on its own or pair with a variety of meat or pasta dishes, and berry or chocolate desserts

type	Red	vintage	2022
style	Off Dry	wine of origin	Darling
taste	Fruity	winemaker	Pieter-Niel Rossouw, Maggie Immelman
body	Medium	cultivars	Pinotage 91%; Cinsaut 9%

analysis | alc: 14.41% | ph: 3.69 | rs: 9g/l | ta: 5.17g/l | so²: 50 – 150 mg/l