



PRODUCT INFORMATION

The Crossover 2020
100% Pinotage
Franschhoek

FOOD SUGGESTIONS

Coq au vin, ostrich
carpaccio, roast duck, red
meat or veal.

THE CROSSOVER PINOTAGE 2020

HARVEST PROCESS

The Crossover is made from bush vine vines grown in the Franschhoek Valley. The grapes were harvested by hand early February and placed into small crates.

WINEMAKING

Fermentation took place in an open fermentation tank with carefully executed punch downs two to three times daily. After 30 days of skin contact the grapes were pressed gently and barrel maturation took place in 80% new French oak barrels with a total of 24 months maturation.

WINEMAKER'S NOTES

This Pinotage shows real finesse with hints of dark fruit and oak on the nose, a velvety palate and well-integrated tannins.

TECHNICAL ANALYSIS

Alc: 13.09%
RS: 2.1 g/l
TA: 6.0 g/l
pH: 3.47



AGEING POTENTIAL 10 - 15 YEARS

Tradition with a
touch of modernity

SERVE AT 16°