



BLOEMENDAL
WINE ESTATE

YEAR



WINE FACT SHEET

BLOEMENDAL WATERLILY PINOTAGE 2017

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DISCOVER BLOEMENDAL WINES



WATERLILY Pinotage

2017

Tasting notes: Vivid colours of ruby plum and purple hues are complemented by layered aromas of black cherry, plum, tobacco and cloves. The palate is rich and smooth and pairs well with red meat and hearty stews.

CAPACITY	NO. BOTTLES	ALLOCATED SEALS
750ml	4200	9050 914388 - 918587

Vinification: Grapes are hand-harvested from 19-year-old vines on the centre slope of the Tierberg mountains. The bunches are destemmed, crushed and placed into open-top fermenters. After cold-soaking for 48 hours, the grapes are inoculated with selected yeast strains to begin fermentation. The grapes undergo punch downs and pumped over 3 times a day. After pressing, the wine is transferred to 10% new, 40% second fill and 50% third fill French oak barrels for malolactic fermentation and maturation for 18 months, until bottled.

Alc.	RS.	TA.	VA.	FS02	TS02	pH
15.13%	2.6 g/l	4.9 g/l	0.54	19 mg/l	51 mg/l	3.74



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