



**BERGSIG**  
ESTATE • LANDGOED  
SINCE 1843 SEDERT

**Bergsig Pinotage 2020**  
*Cedar toned plums and dark berries*



**Tasting notes:**

Intensely perfumed, cedar-toned plums and dark berries, backed by a smooth-textured tannin structure. This lively, generous wine is a traditional South African variety. Has 4+ years ageing potential. Enjoy with venison and game bird, or hearty casseroles.

**Analysis:**

Alc.: 14.72%  
RS: 3.7 g/l  
TA: 5.7 g/l  
pH: 3.4

**Vinification:**

Made from low production, old vineyard. Small, thick-skinned berries were picked at full ripeness at 25 - 26°C. Regular pumping over during fermentation for maximum colour extraction. Matured in 300 Litre oak barrels.

**Terroir:**

Mediterranean climate with annual rainfall of approximately 1000mm. The Estate is located on the upper slopes of the Breede River Valley at 240 – 350m above sea level. Cold winters with snow until late Spring, resulting in slow ripening. Harvest usually starts 2 – 3 weeks later than the rest of the country. Significant variation in diurnal temperature occurs in our region, with good sugar development during the warmer days while the drop in temperature at night preserves the balance of natural acids in the grapes. The soil is defined by a major geological fault, the Worcester Fault, which runs through the valley. Hills are composed of weathered sandstone and the valley floor is sedimented by a diversity of soil parent materials