

The Fat Man

PINOTAGE

20  17

The Old Road Wine Co. Originals range recalls the stories of the legendary characters who shaped the Franschhoek community in its early years. The Fat Man was an institution at the local train station, where he would greet new and familiar faces with a friendly smile and interesting anecdote, always accompanied by his loyal hound. This captivating Pinotage takes a leaf from his book, making a memorable impression with layers of succulent red fruit, oak spice and supple tannins.

100% Pinotage | Wine of Origin: Western Cape



In the vineyard:

The Fat Man's Pinotage grapes are grown in shale soils with a higher percentage of clay from the Stellenbosch and Paarl region. The vineyards are managed for premium quality and optimum fruit expression, with harvesting done by hand at perfect ripeness.

In the cellar:



The juice is cold soaked for 2 days at 14°C before fermentation begins for deep colour and flavour extraction. Fermentation is done at a high temperature on 2.5 g/litre French oak staves and after fermentation the wine is aged in 3rd and 4th fill barrels for 12 months.


Tasting notes:

The Fat Man is generous and inviting on entry, with juicy red berries and plums with hints of milk chocolate, oregano and spice. This is a clean, smooth, medium-bodied wine that is refreshing with a dry finish. Perfect with lasagne and arrabiata pasta dishes.

Alc: 14%, RS: 3.0, TA: 5.6, pH: 3.5



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