

Somerbosch

Pinotage, 2015



ABOUT THE WINE

Pinotage is a red grape beloved in South Africa, where it was invented almost a century ago when Pinot Noir was crossed with Cinsaut (also called Hermitage). The grape is easy to grow, and can be used to make reds that are big and rich or light and bright. At family-run Somerbosch, owned by third-generation farming brothers Marius and Japie Roux, they aim for a middle ground—a Pinotage that's both savory and fruity for maximum food-pairing possibilities.

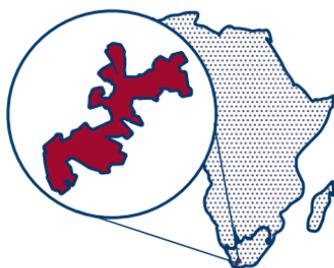


DID YOU KNOW?

In 1925 Abraham Perold, Stellenbosch University's first viticulture professor, crossed Pinot Noir with Cinsaut to create Pinotage. Commercial plantings began 20 years later.

ABOUT THE REGION

Stellenbosch, east of Cape Town, is South Africa's most prestigious wine region. Die Fonteine farm, in the shadow of Helderberg Mountain, sees warm summers tempered by cool breezes off the Atlantic Ocean that slow ripening and preserve the grapes' zestiness—a refreshing character you don't typically find in Pinotage.



Stellenbosch, South Africa

AT A GLANCE

Variety: Pinotage

Vintage: 2015

Vineyard: Die Fonteine Farm

Oak: 100% French Oak

Alcohol: 14.4%

Farming: Conventional

To learn more about this wine, visit blueapron.com/wines/23

TASTING NOTES

Somerbosch Pinotage is a gold-standard South African red—it perfectly balances bright fruit flavors with savory notes. Many Pinotages tilt too far toward either fruity or savory.

1) Look at the Color



▲
Dark
ruby with
magenta
edges

2) Swirl & Smell



Red cherry



Coffee beans



Chocolate



Plum



Black currant

3) Taste & Savor



TASTING TIP

Extended maceration—allowing the grape skins, pulp and seeds to steep after fermentation—helped enhance this wine's fruity aromas.

4) PAIR AND ENJOY!



Fruity &
Savory

Match this wine's symbol to a Blue Apron Meal

The calling card of these reds—like Cabernet Franc, Carménère and some Malbecs—is the herbal, smoky or even meaty flavors emerging from the fruitiness. The savory element makes these wines match well with roasted vegetables; the more fresh herbs in a recipe, the more harmonious each bite and sip.

More classic pairings:

Eggplant rollatini | Stewed lentils | Roasted beets