

PINOTAGE

VINTAGE

2006

ORIGIN

Western Cape, Constantia

CLIMATE

Mediterranean – Wonderful cool breezes coming from the Atlantic Ocean. With an average rainfall of 1100mm per annum.

SOIL TYPE

Glenrosa and Cartref

VINIFICATION

The first of the reds, the Pinotage was harvested in early February at 24.5° Balling and fermented on the skins for about 5 days. The wine then spent 12 months in 40% new French oak barrels and the balance in 2nd and 3rd fill barrels.

PRODUCT DESCRIPTION

A wine to make South Africa proud of its unique variety. A full bodied style with an intense colour and prominent varietal aromas. Aromas of confected red cherries and dark chocolate, with hints of coffee and toasty oak. Good fruit concentration on the palate. The sweet red fruit flavours are well balanced by ripe yet firm tannin. To ensure the complexity and quality of this wine, it has not been stabilized or filtered.

SERVING SUGGESTION

Rich and hearty beef casserole. Springbok with peppercorn sauce. Slow-roasted leg of lamb.

WINEMAKER

Boela Gerber

ASSISTANT WINEMAKER

Michelle Rhodes

ANALYSIS

Alcohol	:	14%
PH	:	3.68
Total Acidity	:	5.7 g/l
R.S	:	2.3 g/l