

# PINOTAGE



GRAPES	100% Pinotage
VINTAGE	2007
PRODUCTION AREA	Constantia, Western Cape
GPS CO-ORDINATES:	S 34 01 50, E 18 25 03
CLIMATE	Mediterranean climate with cool breezes from the Atlantic Ocean. Average rainfall of 1100mm per annum.
SOIL TYPE	Glenrosa and Cartref
VITICULTURE	This wine comes from various blocks that vary between 39m and 160m above sea level. All the slopes are south to south east facing.
DATE OF HARVEST	Start February
FERMENTATION METHOD	The first of the reds, the Pinotage was harvested in early February at 25° Balling and fermented on the skins for about 5 to 8 days.
MATURATION METHOD	The wine then spent 14 months in just over 60% new French oak barrels and the balance in 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels.
PRODUCT DESCRIPTION	This is a wine to make South Africa proud of its unique variety. A full bodied style of wine, with an intense colour and aromas of confected red cherries, plums, dark chocolate, 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 complexity and quality of this wine, it has not been stabilised or filtered.
SERVING SUGGESTION	Enjoy this wine with a rich and hearty beef casserole. Springbok fillets with peppercorn sauce. Slow-roasted leg of lamb.
SERVING TEMPERATURE	18°C
SPECIFICATIONS	Alcohol content: 14.56%; Total acidity: 5.50 g/l; pH: 3.78; Residual sugar: 2.6 g/l; Extract: 32.8 g/l
WINEMAKER	Boela Gerber
ASSISTANT WINEMAKER	Michelle Rhodes