



SOUTH AFRICA KLEINDAL

PINOTAGE

The Vineyards

The fruit is sourced from 35 specially selected grape growing families in the Robertson Valley. The Pinotage vineyards are grown in the lime rich karoo soils with fairly high clay content. This soil enables growers to use regulated deficit irrigation to control vine vigour and berry size. Pinotage quality benefits a lot if quite severe water deficit are induced between berry set and veraison. After a strict vineyard selection the selected fruit was harvested from middle February to the first week in March.

Winemaking

Grapes were harvested at full ripeness between 23, 5° - 26,5°B from a selection of vineyards. Malolactic fermentation took place in temperature-controlled stainless steel tanks. Wine was matured on wood for 3 months to add weight and complexity before stabilization and bottling.

Winemaker's Comment

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich, red cherry. Produced in an early drinking style with well-integrated wood and a soft, smooth finish. Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta.

VINTAGE: 2008
REGION: ROBERTSON
WINEMAKER: LOLLY LOUWRENS
YIELD (TON/HA): 10 - 14 TONS
ALCOHOL: 12,67%

PH: 3,77
TOTAL ACIDITY: 5,12
RESIDUAL SUGAR: 3,0
OAK MATURATION: 3 MONTHS
FERMENTATION TEMP: 28°C
CELLARING POTENTIAL: 2 - 3 YEARS
ALLERGENS: CONTAINS SULPHITES

CERTIFICATION:

ISO 22000
British Retail Consortium

