



Pinotage 2007

Wine of Origin Coastal Region

Blend:

Pinotage 86%, Shiraz 12%, Viognier 2%

Production:

10,000 cases of 12

Grape source:

100% Perdeberg Hills in Paarl

Wine analysis:

Alc 14.0% • RS 4.0 g/l • TA 5.5 g/l • pH 3.57

Winemaking techniques:

Fermented in stainless steel tanks over 5 days with frequent pump-overs. At around 8 degree balling, the skins were removed and the wine was pressed and racked back to tank for completion of alcoholic and malo-lactic fermentation. 20% of the wine was matured in American and French oak barrels (15% new) for 10 months. Pinotage was co-fermented with 2% Viognier for the bright quality of red berry fruit it adds and for a touch of floral aromatics. 12% Shiraz was added for its silky tannin structure. After further tank maturation, wine was fined and filtered, then bottled.

Vintage conditions:

The growing season was cool with lower than average temperatures, good winter rainfall and a long growing season. Average yield was 8 tons/ha. Grapes were healthy and showed excellent phenolic ripeness, producing lower alcohol levels than typical. Excellent colour intensity and expressive fruit characters.

Wine description & food pairing:

Packed with full red-berry flavours, touches of cinnamon and nutmeg spices, and soft tannins, this wine should pair well with most red meats or poultry. The sweet fruit flavours of Pinotage make it an ideal match for spicy curries. A modern-style of Pinotage. Serve at a cool room temperature.



MAN  **VINTNERS**