

MAN VINTNERS



Pinotage 2006

Wine of Origin Coastal Region

Blend:

Pinotage 95%, Shiraz 3%, Viognier 2%

Production:

8,000 cases of 12

Grape source:

100% Perdeberg Hills in Paarl

Wine analysis:

Alc 14.0% • RS 5.1 g/l • TA 5.2 g/l • pH 3.71

Winemaking techniques:

The grapes were hand harvested at full ripeness. Yeast was added to the must and the juice was fermented in stainless steel tanks over 5 days with frequent pump-overs. Just before dryness, the wine was pressed and racked back to tank and barrels for malolactic fermentation. 20% of the wine was matured in new American and French oak barrels 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. 3% Shiraz was added for a hint of spice. After further tank maturation, wine was fined and filtered, then bottled.

Vintage conditions:

Average yield was 8 tons/ha. Grapes were healthy, with lower alcohol levels than typical. The previous winter was cold with adequate rain, while the early summer was mild but dry. Harvest time saw milder temperatures with fewer heat waves, cooler nights and more cooling southern winds than usual. Somewhat windy conditions during the season made for smaller bunches which resulted in concentrated wines. Both white and red wines look very good for this harvest.

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. Serve at a cool room temperature.

