



Pinotage 2010

Wine of Origin Coastal Region

Blend:

Pinotage 85%, Shiraz 13%, Viognier 2%

Production:

23,900 cases of 12

Grape source:

100% Agter-Paarl

Wine analysis:

Alc 14.0% • RS 4.5 g/l • TA 6.0 g/l • pH 3.57

Winemaking techniques:

Fermented in stainless steel tanks over 5 days with frequent pump-overs. At around 8 degrees balling, the skins were removed and the wine was pressed and racked back to tank for completion of alcoholic and malolactic fermentation. 20% of the wine was matured in American oak barrels (25% new) for 6 months. 15% Shiraz was added for its silky tannin structure and spicy fruit flavours. A small portion of the Pinotage was co-fermented with Viognier to enhance the aromatics. After further tank maturation, the wine was fined and filtered, then bottled.

Vintage conditions:

Good winter rains in 2009 kept vineyards healthy throughout summer. Excellent ripening conditions started the 2010 season, with cool temperatures prevailing. Strong winds resulted in some crop loss, but increased concentration of flavours in remaining fruit. Overall a small crop, generally of high quality.

Wine description & food pairing:

A modern style of Pinotage, packed with full red-berry and cranberry flavours, touches of cinnamon spice, toasted marshmallows 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, pizza, flavourful venison dishes and just by itself. Serve at a cool room temperature.



MAN  **VINTNERS**