



Pinotage 2008

Wine of Origin Coastal Region

Blend:

Pinotage 86%, Shiraz 12%, Viognier 2%

Production:

7,000 cases of 12

Grape source:

100% Agter- Paarl

Wine analysis:

Alc 14.0% • RS 3.3 g/l • TA 5.6 g/l • pH 3.48

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. 30% of the wine was matured in American and French oak barrels (25% new) for 12 months. 14% Shiraz was added for its silky tannin structure and fruit spice flavours. After further tank maturation, wine was fined and filtered, then bottled.

Vintage conditions:

The growing season was generally cool, with good winter rainfall and a long ripening season. Average yield was 7-8 tons/ha. Grapes were healthy and showed 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**