



Pinotage 2009

Wine of Origin Coastal Region

Blend:

Pinotage 87%, Shiraz 13%

Production:

15,300 cases of 12

Grape source:

100% Agter-Paarl

Wine analysis:

Alc 14.0% • RS 3.5 g/l • TA 6.0 g/l • pH 3.60

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. 15% of the wine was matured in American oak barrels (15% new) for 12 months. 13% 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:

2009 was a relatively easy harvest, with near ideal weather conditions. Vineyards remained stress-free and healthy, ripening their crops easily. In general, the quality of the harvest for both red and white wines was very good.

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**