

M·A·N Family Wines

Pinotage 2011



Wine description & food pairing

A modern style emphasising the softer Pinot Noir-like side of Pinotage.

The wine is ruby-garnet red with a hint of purple. Our Pinotage shows pleasing aromas of mocha chocolate and roasted coffee beans, followed by juicy flavours of red-berries, nutmeg and vanilla spice on the palate.

The sweet fruit flavours of this medium-bodied Pinotage make it an ideal match for spicy food, pizza, smoked pork and flavourful venison dishes, or delicious just by itself. Serve at a cool room temperature.

Vineyards

Sourced from our Agter-Paarl vineyards, we select younger bush-vine vineyards to ensure retention of the characteristic pure fruit flavours and softer tannins. The Malmesbury Shale soils and unirrigated vineyards combine to give wines with concentrated, juicy fruit flavours, minerality and elegance.

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. 25% of the wine was matured in American oak barrels (20% new) for 15 months. Fined and filtered before bottling.

Vintage conditions

The 2011 vintage in the Agter-Paarl region was a very good vintage for both red and white wines. With dry weather and little rain throughout the growing season, the vines remained healthy and ripened their fruit easily. The warm and dry growing season, combined with late summer heat waves, resulted in a high quality harvest with small berries and concentrated flavours. Overall the whites were very aromatic and showed typical varietal characteristics. Reds were full-bodied with soft tannins.

Bosstok Pinotage

Bosstok refers to the untrellised bush-vine vineyards that make up more than half of the vineyards of our region. The bosstok Pinotage vineyards grow close to the ground, producing lower yields of concentrated, flavourful grapes.

Technical details:

Blend: Pinotage 100% • Grape source: 100% Paarl
Closure: Screwcap • Barcode: EAN 6009669350406 • USA 0-89419-16303-2
Alc: 14.00% • RS: 3.8 • TA: 5.2 • pH: 3.52