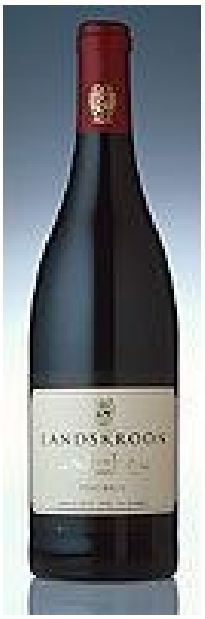
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Landskroon Pinotage 2000

Pinotage, the unique Cape hybrid, was developed from a cross between Pinot Noir and Cinsaut. A full blown inky, centred wine, which attracts attention by the mere sight of it. Bouncing fruit of cherry, raspberry and very dominant plum flavours with a delightfull banana and vanilla spice finish. Very well balanced acid and tannins components that lingers into a vast array of berry fruit such as raspberry, mulberry and blackcurrant. Vibrant and appealing.



variety : Pinotage | Pinotage
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : **alc :** 13.50 % vol **rs :** 2.90 g/l **pH :** 3.46 **ta :** 5.70 g/l

ageing : 3 - 6 years

in the cellar : Grapes were harvested at 24.5ÂºB. After crushing and destemming, the juice, together with the grape skins were allowed to ferment in open tanks at a temperature between 25ÂºC and 28ÂºC for a period of approximately four days. In order to optimise colour, flavour and extract uptake, the juice was only separated from the skins after it was allowed to ferment down to 5ÂºB. Any juice remaining in the skins were recovered by using a gentle tank press. On completion of the fermentation process the wine was racked from the lees and received a light gelatine fining whereafter it was transferred to Nevers Oak casks for maturation.