

Boland Pinotage 1998

An accessible wine with a prominent fruitiness which is backed by a hint of wood flavours. This medium-bodied wine is well balanced and versatile, enjoy it on its own or with a variety of dishes.

Silver medal winner at Concours Mondial de Bruxelles 1999.

variety : Pinotage | Pinotage

winery : Boland Cellar

winemaker : Johan Joubert

wine of origin : Coastal

analysis : **alc** : 12.98 % vol **rs** : 2.0 g/l **pH** : 3.52 **ta** : 5.4 g/l

type : Red

pack : Bottle

ageing : 4 to 6 years

in the cellar : The cooler conditions, caused the grapes to ripen later. The red grape varieties were physiologically ripe when harvested and at the same time had the correct sugar-acid proportion. This resulted in flavourful wines with a good structure and soft tannins. The grapes came from vineyards in the Voor-Paardeberg area and the north-eastern slopes of Paardeberg. The yield was 8 to 10 tons per hectare.

Only the healthiest grapes are carefully selected, destalked and crushed. The juice is fermented in closed cement tanks and for 75% of the duration of alcoholic fermentation is pumped over the skin cap twice a day for colour and flavour extraction. It is then fermented until dry before being racked to stainless steel tanks where it undergoes malo-lactic fermentation. Thirty percent of the wine (the fuller portion with a higher alcohol) is matured in new to third-fill small oak barrels for twelve months. It is then blended with the tank portion, filtered and bottled.

Silver Veritas 2000 Award

