

## Moreson Pinotage 2003

Dark with vibrant violet tinges, a fusion of red berry fruit showing intense cherry and raspberry combining with sweet oak aromas of vanilla, cocoa and smoked meat. Rich, ripe tannins with mouth filling flavours of cherry, dark chocolate, meat spice and a lingering aftertaste of toffee and boiled sweets.

Serve with spicy cold meats, oxtail and venison.

**variety** : Pinotage | 100% Pinotage

**winery** : Moreson

**winemaker** : Anton Beukes

**wine of origin** : Franschhoek

**analysis** : alc : 15.0 % vol    rs : 2.5 g/l    pH : 3.65    ta : 5.4 g/l

**type** : Red    **wooded**

**pack** : Bottle

Michaelangelo International Wine Awards 2004 - Silver

Voted as one of the ABSA TOP 10 Pinotages for 2004.

Veritas 2004 - Silver

International Wine Challenge 2005 - Seal of Approval

**ageing** : 3 to 4 years from vintage.

**about the harvest**: The grapes were harvested over a period of two weeks during February. After crushing the fruit it was cooled down and cold soaked for 3 days in open fermenters. Fermentation was done using a variety of yeast strains with punch downs every 4hrs. Fermentation finished in stainless steel tanks from where the wine was transferred to barrel for malolactic fermentation.

**in the cellar** : Ageing was done in a variety of French and American oak using 33% new and lasting a period of 9 to 12 months.

