

Louiesenhof Pinotage 2004

An attractive colour. Ripe red berries and plums on the nose and palate followed by a soft, velvety finish.

The ideal wine with carpaccio, venison steak, roast duck, gamebirds, oxtail, barbecue, stews or rich cheese platters.

variety : Pinotage | 100% Pinotage

winery : Louiesenhof

winemaker : Stefan Smit

wine of origin : Coastal

analysis : alc : 12.9 % vol rs : 2.0 g/l pH : 3.5 ta : 5.0 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : These Pinotage grapes were grown on a cool, East-facing slope in clovelly soils.

about the harvest: The grapes were harvest at full ripeness, 24.5° Balling.

in the cellar : Once crushed, they fermentation was initiated with NT50 yeast and pressed at 3° Balling at a maximum of 0.6 Bar.
There was no wooding, after malolactic fermentation the wine was crossflow filtered and bottled.

