

## Allee Bleue Pinotage 2003

A basket of juicy red berries. Strawberries and Blackberries, with hints of Annaseed, linger on the palate. A medium to full-bodied wine. For the optimum drinking experience, open at least 60 minutes prior to drinking.

**variety :** Pinotage | 100% Pinotage

**winery :** Allee Bleue Estate

**winemaker :** Gerda Willers

**wine of origin :**

**analysis :** alc : 15.2 % vol    rs : 1.8 g/l    pH : 3.58    ta : 6.3 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **size :** 0    **closure :** 0

**about the harvest:** The grapes were harvested by hand at night at 27° Balling.

**in the cellar :** The grapes were cooled down and crushed; fermentation max 28°C; on skins 4 days; pressed; barrels 50% new wood, 30% 2nd fill; 20% 3rd fill; 20% American oak; in wood 12 months; malolactic fermentation in barrels. The wine was bottled on 29 March 2004.

