

Stonecross Pinotage 2004

Rich blackberry colour with a gentle smokiness and intense, upfront fruit. This is a complex full-bodied wine with a well-balanced tannin structure and delicate aroma of ripe berries. Wood is delicately noticeable on nose. Wood, fruit and tannins are well integrated into each other.

Meat: Kudu, springbok or wildebeest, spicy game casseroles, roast duck with cranberries and smokes kassler chops. Herbs: Various herbs and spices. Side dishes: Red cabbage and Texan style Chilli con Carne.

variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Kobus Deetlefs

wine of origin : Rawsonville

analysis : alc : 13.59 % vol rs : 2.97 g/l ta : 5.83 g/l so2 : 90.00 mg/l fso2 : 40.00 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle

ageing : A multi-dimensional wine exhibiting excellent ageing potential.

in the vineyard : Rootstock: 101-14

Clone: P148A

Plant Date: 1995

Hectares: 10 ha

Average Ton: 12 t/ha

Trellising System: 4-wire vertical Perold

Irrigation System: Drip & Micro

about the harvest: Grapes were selectively hand picked between 17 February â€” 26 February 2004, attention paid to avoid green tannins that are normally present in the ripening stage.

in the cellar : Various yeast strains were used, as well as employing different Vinification techniques.

