

Bianco Pinotage 2002

Decanter International Wine & Spirits Competition 2005 - Bronze

Michelangelo International Wine Awards 2004 - Silver

Only 100 cases left - hurry!

Ripe banana and vanilla with undertones of liquorice. A full bodied wine with a dry finish.

variety : Pinotage | 100% Pinotage

winery : De Heuvel Wine Estate

winemaker : Toni Bianco

wine of origin : Tulbagh

analysis : alc : 13.55 % vol rs : 2.0 g/l pH : 3.50 ta : 5.6 g/l va : 0.71 g/l so2 : 61 mg/l fso2 : 27 mg/l

type : Red wooded

pack : Bottle

Decanter International Wine & Spirits Competition 2005 - Bronze

Michelangelo International Wine Awards 2004 - Silver

in the vineyard : Area planted: 4 HA

Age of vines: 8 years

Rootstock: Richter 99

Trellis system: Single Perold 600mm cordon

Irrigation: Supplementary Drip

Vine density: 3m x 1.2

Climate: Mediterranean

Soil: Old River Bed

about the harvest: Date: Late February

Type: Picked by hand

Yield: 5 ton/ha

in the cellar : Crushing/Destemming: Destalk / No crush

Tanks (type): Stainless Fermenter

Fermentation protocol: Tank 25-30°C, 7-10 days (Vessel, temperature, duration)

Malolactic (y/n): Yes

Lees contact / battonage: 7 days

Barrel ageing: 10 months

Oak type, % of blend, duration: French Oak

Other method of oak maturation (Chips etc): No

Fining: No

Filtration: No

Stabilisation: No

Does this wine contain any genetically modified ingredients?: No

