

## SylvanVale Pinotage 2002

4 star - John Platter Guide 2005.

Encapsulates the essence of Pinotage: smokey, mulberry bouquet - almost gamely intense, mouth-coating, elegant flavour, with sweet berries, structured soft ripe tannins and extract. Like 2001, spicy, cinnamon tones, fruitcake flavours, well refined and soft profile makes this now eminently drinkable. Fermented with native yeasts, 16 months in French oak, from 30 year old single vineyard.

Far be it for us to tell you what food you will enjoy with the wine, however we have enjoyed it with game, lamb and other meat dishes. With age it will mature further and compliment any main course.

**variety :** Pinotage | 100% Pinotage

**winery :** Sylvanvale Vineyards

**winemaker :** Martin Meinert

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 1.5 g/l pH : 3.8 ta : 6.0 g/l so2 : 101 mg/l

**type :** Red **style :** Dry **body :** Soft **taste :** Fragrant **wooded**

**pack :** Bottle **closure :** Cork

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**in the vineyard :** Situation: Devon Valley South East facing single block of pinotage.

Soil Type: Clovelly and Hutton red fertile well drained soil.

Age: 28 years old

Irrigation: Dry Land

Climate: Cool dry summers due to Atlantic Ocean, and cold wet winters.

**about the harvest:** This single block of Pinotage situated below the hotel was hand picked only when grapes were fully ripe. Crushed and destemmed cooled soaked and slow fermented.

