

SylvanVale Pinotage 2003

Veritas 2005 - Bronze

Appearance: Deep dark ruby red centre and red edge.

Nose: The nose is full bodied with fruit from plums and black cherry. The wood is balanced with hints of vanilla and spice. the wine is still slightly closed and will develop more complexity and richness with time in the bottle.

Palate: The entry is dry, yet the follow through from the nose is fulfilled with intense robust plums and sweet cherry flavours. The complexity of the wood and the ripe soft tannins create a solid platform for the wine to age to its complete uniqueness.

variety : Pinotage | 100% Pinotage

winery : Sylvanvale Vineyards

winemaker : Mark Carmichael-Green

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.00 g/l pH : 3.96 ta : 5.3 g/l va : 0.64 g/l so2 : 84 mg/l fso2 : 42 mg/l

type : Red style : Dry wooded

pack : Bottle

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ageing : This wine age well for 10 years plus.

about the harvest: The wine is from the Devon Valley Hotel's own Pinotage block. The age of the block is 28 years. The block is carefully managed to achieve optimal ripeness on the South facing slope. The vines are trellised and produce on average between 5-7tons per ha.

in the cellar : The wine is cold soaked for 5 days below 14Â°C and then inoculated with selected yeast to ferment at 25-27Â°C till pressed. Once pressed the wine is racked directly to 75% new and 25% 1st fill 300 litre French oak barrels. The wine is racked 3 or 4 times in the year and will mature for 12 months in wood.

