

Franschhoek Cellar Pinotage 2004

Medium to full-bodied dry red wine with an approachable earthy and berry fruit aroma. Softly-styled in character with good wood integration. A Pinotage that shows lovely violet notes over brambly fruit, a medium-bodied wine with typical sweet berry flavours.

Try with grilled meat dishes and venison; it is also particularly good with spicy dishes like Indian curries.

variety : Pinotage | 100% Pinotage

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 14.11 % vol rs : 2.7 g/l pH : 3.65 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **wooded**

pack : Bottle

ageing : This wine will develop and should be at its best within 5 years of vintage.

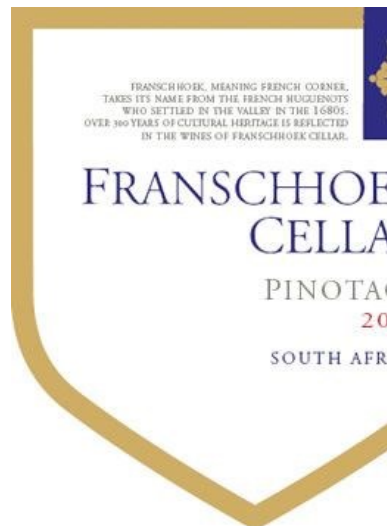
in the vineyard : Grapes are from Paarl and Franschhoek Region.

Average age of vines: +-10 years

Type of Soil: Alluvial

about the harvest: Selected blocks are harvested by hand when sugar reached 25Â°B.

in the cellar : After crushing and destalking, the pulp is pumped directly into rotor tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27Â°C. Colour and flavour were extracted from the skins through rotation of tanks during fermentation. Wine was then inoculated with selected malolactic bacteria. It then matured on medium toasted French oak staves.



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