

Goue Vallei Pinotage 1998

This is a rich, full-bodied dry red wine. The alcohol, woodiness, fruits and tannis are well blended in this wine. The wine has a rich plum bouquet which is well sustained by an abundance of fruitiness on both the nose and palate.

variety: Pinotage | Pinotage

winery:

winemaker: Johan Delport
wine of origin: Olifantsrivier

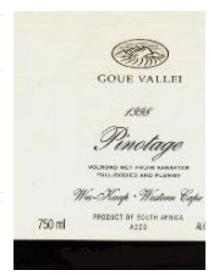
analysis: alc:13.26 % vol rs:1.9 g/l pH:3.66 ta:5.7 g/l

type: Red

in the vineyard: These grapes were grown on the sandy loam soil of the plateaux of the Olifants River Mountains.

about the harvest: In the southern hemisphere summer lasts from December until the end of February. The harvesting season begins mid-January and lasts until mid-April. Pinotage ripens relatively early and these grapes were harvested from mid- to end-February.

in the cellar: Two weeks skin contact is allowed to achieve colour and flavour. The wine is made in a rotortank and fermentation proceeds under controlled conditions at 28°C. The wine is barrel-aged in small Nevers oak casks for about twelve months before being bottled.



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