

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 28Â°C. The wine is barrel-aged in small Nevers oak casks for about twelve months before being bottled.

