

Stellenbosch Hills Pinotage 2003

Dried plums with a hint of vanilla. An easy drinking red wine.

Serve with chicken, spare-ribs, pasta and stews.

variety : Pinotage | 100% Pinotage

winery : Stellenbosch Hills Wines

winemaker : PG Slabbert

wine of origin : Stellenbosch

analysis : **alc** : 13.45 % vol **rs** : 2.3 g/l **ta** : 6.57 g/l

type : Red **style** : Dry **wooded**

pack : Bottle

ageing : Enjoy now or within 2 to 4 years from harvest.

about the harvest: The grapes of this indigenous South African variety were picked at 24Â° Balling the optimal time of aromatic concentration.

in the cellar : Cold maceration takes place over 3 days at 15Â°C followed by fermentation in stainless steel tanks to 5Â° Balling at 26-28Â°C before pressing. Only 10% press wine is added to the free run. Malolactic fermentation was done in new French oak where after it was matured for 12 months in 2nd and 3rd fill French oak barrels.

