

Bon Cap Organic Pinotage 2004

Swiss International Air Lines Wine Awards 2006 – Bronze

Michelangelo Awards 2005 - Best Organic Wine Trophy

Michelangelo Awards 2005 - Double Gold

This medium-full bodied Pinotage with its upfront red- and black berry flavours has underlying secondary flavours of cherry tobacco, liquorice, light spices and leather complimented and balanced by a well structured but soft and lingering aftertaste.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Roelf Du Preez

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.62 ta : 5.8 g/l so2 : 85 mg/l fso2 : 35 mg/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded** **organic**

pack : Bottle **closure :** Cork

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ageing : Drink now or leave for 2 – 3 years.

in the vineyard : Planted: 1994

Block No: B4

Block size: 5ha

Yield: 8t/ha

Recouperment: 700l/ton

about the harvest: Handpicked at a phenolic ripeness of 24.5° Balling on 02 February 2004.

