

Seidelberg Pinotage 2004

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Silver

Clear, bright red ruby colour reminiscent of the Pinot Noir ancestry of this variety. Medium bodied but still a substantial wine with banana, tobacco and juice red current flavours.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 2.8 g/l pH : 3.77 ta : 4.9 g/l va : 0.60 g/l so2 : 76 mg/l fso2 : 41 mg/l

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

pack : Bottle

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in the cellar : The wine was fermented in stainless steel tanks and pumped over regularly. It completed malolactic fermentation in tank and was then matured on oak staves. 20% American Oak and 80% French oak for 10 months.

Bottling date: 13 January 2005

