

## Aan-De-Doorns Pinotage 1998

The grapes were harvested at 25°Balling and were left on its lees for 4 days to extract the colour. The wine is wood-matured for 4 months with American Oak staves and has a deep plum colour with a strong berry nose and flavour.

**variety :** Pinotage | 100% Pinotage

**winery :** Aan De Doorns Wine Cellar

**winemaker :**

**wine of origin :**

**analysis :** alc : 14.38 % vol    rs : 2.9 g/l    ta : 6.18 g/l

**type :** Red