

## Bon Cap Pinotage 2004

### Veritas 2005 - Bronze

This medium-full structured Pinotage with its upfront red and black berry flavours and typical hints of banana has underlying secondary flavours of cherry tobacco, liquorice and light spices, 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   **body :** Medium   **wooded**   **organic**

**pack :** Bottle

Veritas 2005 - Bronze

**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:** The grapes were handpicked at a phenolic ripeness of 24.5°  
Balling on 02 February 2004.

**in the cellar :** Given three days of cold soaking and aerated pump-overs 3 x per day. Malolactic fermentation in 300L French and American oak barrels (2nd and 3rd fill, 50% French Oak and 50% American Oak). Barrel matured for 14 months. Slight fining and minimum filtration before bottling.

Organic Certified: SGS SA Org 2001 0074

