

Cullinan View Pinotage 2003

International Wine Challenge 2005 - Seal of Approval

A deep purple tint on the rim with delicious flavours of ripe strawberry, banana, juicy plums and rich red cherry. Produced in an early drinking style with well-integrated wood and a soft smooth finish.

Enjoy now with roast beef, guinea fowl, roast chicken, stews, lamb, pizza and pasta. Serving temperature: 12Â° - 14Â°C

variety : Pinotage | Pinotage

winery :

winemaker : Lolly Louwrens

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 2.6 g/l pH : 3.64 ta : 6.03 g/l

type : Red wooded

pack : Bottle

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ageing : 4-5 years.

in the vineyard : For the first time in many years we had good rains and cold temperatures during winter in Robertson. It was good in that it helped to build up a little ground water, as it was not necessary to irrigate the vines during the winter months. Spring arrived at the beginning of September; overall bud break was very good due to the cold conditions of winter. Night temperatures in October and November were significantly cooler compared to the previous year. This ensured good acidities. In terms of disease we were lucky being in a warmer region, primary infections were low. Our harvest started on 28 January 2003. Attention to detail was well managed and has resulted in good potential in the quality of our wines.

about the harvest: Grapes were harvested at full ripeness between 23,5Â° - 26,5Â°
Balling from a selection of vineyards.

in the cellar : Fermentation happened in temperature controlled stainless steel tanks at 25Â°C for 4 days. 40% of the wine was matured on French Oak for 5 months to add weight and complexity.