

Bovlei Pinotage 2004

The wine was made in rotor tanks and turned regularly. This led to excellent colour extraction and rich stylistic cultivar flavour. The wine has upfront sweet berry/banana spicy vanilla flavours with a good colour and a balance complex aftertaste.

Serve with roast or turkey or any traditional red meat.

variety : Pinotage | 100% Pinotage

winery : Bovlei Cellar (Wellington Wines)

winemaker : Frank Meaker / Hendrik de Villiers

wine of origin : Wellington

analysis : **alc** : 12.71 % vol **rs** : 2.0 g/l **pH** : 3.76 **ta** : 5.0 g/l

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

pack : Bottle

WINE Magazine Best Value Wine 2006

ageing : Ready to drink, but with the intense cultivar flavour on nose and plate, it can be kept for another four years.

in the vineyard : With a slow long ripening period, the grapes were picked late (March) in the ripening period. This led to good cultivar flavours and a berry with a thicker skin.

The grapes are from the bushvine blocks with a yield of 8 ton per hectare. The soil is in the higher slopes of Bovlei at the foot of the Hawekwa Mountains.

about the harvest: The grapes were picked at 23.7° Balling when the grapes reached itâ€™s physiological ripeness with coloured pits and soft grape tannis.

in the cellar : The grapes were crushed, destemmed and fermented on the skins for 8 days at 23 - 26°C.

