

Ridders Creek Pinotage 2004

Toasty, roasty qualities. Mere suggestion of variety's, high toned sweetness; plummy and banana flavours.

Enjoy with bobotie (spicy ground meat), chicken pie or any liver dishes.

variety : Pinotage | 100% Pinotage

winery : Ridders Creek

winemaker : Jeff Wedgwood

wine of origin : Western Cape

analysis : alc : 13.85 % vol rs : 3.2 g/l pH : 3.42 ta : 5.8 g/l va : 0.62 g/l so2 : 86 mg/l fso2 : 36 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle



in the vineyard : Climate: Hot summers, cool winters

Soil: Karoo gravel

Area planted: 45 ha

Age of Vines: 4 - 20 years

Rootstock: 101 / 14 and R110

Trellis system: 5-wire fence / bushvine

Irrigation: Drip

Vine density: 1,2 x 2,4 m

about the harvest: Yield: 12 - 18 tonnes/ha

These Pinotage grapes were harvested by hand during February 2004.

in the cellar : After being crushed the juice was fermented in stainless steel tanks on its skins between 28 - 32°C for 6 days, and then underwent malolactic fermentation.

Barrel ageing: None, 100% American oak staves.

The Pinotage was fined using Bentonite, and before bottling underwent a bulk filtration and cold stabilisation.