

## Manley Pinotage 2004

Young Wine Show - Gold

Michelangelo International Wine Awardsâ€“Silver

ABSA Top 10 Pinotage Awards 2005

Sweet raspberry whiffs, along with coconut notes. Softly opulent mid-palate, featuring refined tannins, persistent flavours. Satisfyingly mouthfilling. 16 months barrel-matured. 50% American oak.

**variety :** Pinotage | Pinotage

**winery :** Manley Wine Estate

**winemaker :** Dave Jordan

**wine of origin :** Coastal

**analysis :** alc : 15.1 % vol rs : 2.6 g/l pH : 3.39 ta : 5.5 g/l

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

**pack :** Bottle

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**ageing :** Can keep up to 8 years.

**in the vineyard :** Vines : single block vineyard with a total area of 1.00 ha.

Yield : Harvest 7.4 tons at 7.4 tons/ha

Clone : PI 48A

Trellis : Double Cordon

**about the harvest:** Grapes were handpicked, force-cooled and sorted on sorting table before being destemmed.

**in the cellar :** Berries were conveyed to tanks and crushed directly into them. The mash was cold-soaked for 48 hours. Malolactic fermentation took place in barrels. 16 months in 30% new, 20% 2nd fill American Oak, and 40% new and 10% 2nd fill French Oak barrels.

