

Tier 4 - Makana Boutique Range Pinot Noir 2004

Michelangelo Awards 2006 - Gold Medal

The nose is aromatically scented, with powerful strawberry and raspberry fruit, and rounded off on the palate with classic subtlety. Well integrated tannins add structure and elegance.

variety : Pinot Noir | 100% Pinot Noir

winery : Cape First Wines

winemaker : Christo Versfeld

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 4.45 ta : 5.9 g/l

type : Red **wooded**

pack : Bottle

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ageing : Maturation potential: 3 - 4 years

in the vineyard : Soil Type: Rocky Hutton soils

Age of vines: 7 - 8 years

Trellising: Three wire Perold

Yield: 6 tons /ha

Irrigation: Drippers

about the harvest: Picking date: Early February

Grape sugar: 25° Balling

Acidity: 6.4 g /l

pH at harvest: 3.35

in the cellar : Fermentation Temperature: 24 - 26°C

Grapes were destemmed, crushed and then cold soaked for 28 hours in open top fermenters with regular punching of the cap. 15% juice was taken off the skins to increase the concentration of the fruit and colour. The juice was then inoculated and the punching down of the cap was increased to 6 times per day. The wine was separated from the skins at 4 - 6° Balling and the skins were pressed. Malolactic fermentation was done in the barrel and the wine stayed in French oak for 12 months.

Wood ageing: 12 months in French oak of which 20% was new.

