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Fleur du Cap Pinotage 2004

This wine has a dark ruby colour with purplish edges. On the nose it shows ample berry fruit aromas dominated by plum and sweetish mulberry flavours. Full-bodied on the palate with rich and ripe plum flavours, this robust red is supported by a good tannic structure.

Perfect with grilled lamb and poultry, pork roasts and game fish. An ideal accompaniment to classic Cape cuisine, such as Bobotie and Malay curries, as well as spicy Mexican food.



variety : Pinotage | 100% Pinotage
winery : Fleur du Cap
winemaker : Justin Corrans
wine of origin : Coastal
analysis : **alc :** 14.29 % vol **rs :** 1.9 g/l **pH :** 3.43 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle

Veritas 2006 - Bronze

in the vineyard : Terroir
Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. The climate is mild with south and east facing slopes offering natural protection against late afternoon sun. Cooling breezes from the Atlantic Ocean ensure rich, slow growing crops. Soils are predominantly medium textured and well drained with good water holding capacity.

The vineyards (Viticulturist: Bennie Liebenberg)
The grapes were sourced from vineyards in the Stellenbosch area planted from 1989 to 1997, at altitudes ranging from 210 to 320 meters above sea level. The vineyards are between 5 and 15 years old grafted on R99 phylloxsera resistant rootstock and trellised on a 5-wire hedge system. The vines were grown under dryland conditions and a yield of approximately 8 tons/ha was produced. Pest and disease control was implemented according to South African subjective IPW standards.

about the harvest: The grapes were hand-picked at 25Â° Balling by the end of February.

in the cellar : In the cellar the juice fermented on the skins for 4 days at 28ÂºC. It was then drawn off and fermented dry. After malolactic fermentation the wine was matured in second-fill casks of French oak for 15 months. The wine was matured in the bottle for 3 months before release.