

Millers Mile Pinotage Shiraz 2004

Blackberry, plummy. Well integrated nuances of spice, vanilla and berries. Soft tannins, smooth with a well-rounded finish.

variety : Pinotage | Pinotage, Shiraz

winery : Klein Parys Vineyards

winemaker : Kosie MÃ¶ller

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 3.8 g/l pH : 3.6 ta : 5.4 g/l so2 : 80 mg/l fso2 : 40 mg/l

type : Red **wooded**

in the vineyard : Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Area Planted: 2ha

Age of vines: 12 years

Rootstock: Richter 99/110

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 2,5 x 1,2 m

Soil: Light, Sandy Soil

Climate: Warm, dry summer, Cold, wet winters

about the harvest: Type: Hand

Yield: 6 t/ha

in the cellar : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 28 - 30Â°C, 14 days cold maceration with frequent pump overs.

Malolactic: Yes

Barrel ageing (oak type, % of blend, duration): Wood treated for 6 months. French and American Oak.

Fining: Yes

Filtration: Yes

Stabilisation: Yes

