

Moreson Pinotage 2004

Swiss International Air Lines Wine Awards 2006 â€” Bronze

Dark with vibrant violet tinges, a fusion of redberry fruit showing intense cherry/raspberry combining with sweet oak aromas of vanilla and cocoa. The palette shows rich, ripe tannins with flavors of cherry, chocolate, spice and a lingering taste of toffee and boiled sweets.

Serve with spicy cold meats, oxtail and venison.

variety : Pinotage | 100% Pinotage

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis : alc : 14.74 % vol rs : 2.5 g/l pH : 3.65 ta : 5.8 g/l

type : Red wooded

pack : Bottle

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Veritas Awards 2005 - Double Gold

ageing : 3 to 4 years from vintage.

in the vineyard : Type of Soil: Hutton and Granite

Average age of vines: 18 years

Extended Perold and two spur. Removal of green bunches after vÃ©raison.

about the harvest: Hand harvested for two weeks during February. After crushing the fruit was cooled down to 10Ã°C and cold soaked for 3 days in open fermenters.

in the cellar : Fermentation was done using a variety of yeast strains. Punch downs every 2hrs for a 1/3 of the fermentation and every 4hrs with two aerated pumpovers there after. Pressing was done at 5Ã° Balling and fermentation finished in stainless steel tanks from where the wine was transferred to barrel for malolactic fermentation.

Maturation: Ageing was done in 90% French and 10% American oak using 25% new for period of 14 months.

