

## Tier 3 - Makana Reserve Range Pinotage 2005

### Veritas 2006 - Bronze

A South African speciality, this vibrant Pinotage delivers brambly, blackberry fruit with a twist of black pepper spice on the finish. Light use of oak has enhanced the natural grape tannins creating a balanced and approachable wine.

This wine is particularly suited to game or sausage dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Cape First Wines

**winemaker :** Christo Versfeld

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol    rs : 5.00 g/l    pH : 3.40    ta : 5.64 g/l

**type :** Red    wooded

**pack :** Bottle

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**ageing :** Maturation potential: 3 - 5 years

**in the vineyard :** Soil type: Decomposed Granite

Age of vines: 12 years

Trellising: Bush vine

Yield: 8 - 10 tons/ha

Irrigation: Drip

**about the harvest:** Picking date: Beginning March

Grape sugar: 24° Balling

Acidity: 6.0 g/ltr

pH at harvest: 3.4

**in the cellar :** Fermentation temperature: 26 - 28°C

Method: Three daily pump-overs with wine undergoing 100% malolactic fermentation.

Wood ageing: Lightly oaked

