

Bianco Pinotage 2004

Swiss International Air Lines Award 2006 - Silver Award

Ripe banana and vanilla with undertones of liquorice. A full bodied wine followed by a delicate lingering palate.

variety : Pinotage | 100% Pinotage

winery : De Heuvel Wine Estate

winemaker : Toni Bianco

wine of origin : Tulbagh

analysis : alc : 12.62 % vol rs : 1.6 g/l pH : 3.53 ta : 5.6 g/l va : 0.67 g/l so2 :
102 mg/l fso2 : 38 mg/l

type : Red wooded

pack : Bottle

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in the vineyard : Appellation: Coastal Region

Area planted: 4 HA

Age of vines: 10 years

Rootstock: Richter 99

Trellis system: Single Perold 600mm cordon

Irrigation: Supplementary Drip

Vine density: 3m x 1.2

Climate: Mediterranean

Soil: River Bed Boulder

in the cellar : Crushing/Destemming: Destalk / crush

Tanks (type): Stainless open top

Fermentation protocol: Tank 25-30°C, 7-10 days (Vessel, temperature, duration)

Malolactic (y/n): Yes

Lees contact / battonage: 7 days

Barrel ageing: 10 months

Oak type, % of blend, duration: 18 months French Oak

Other method of oak maturation (Chips etc): No

Fining: No

Filtration: Sterile

Stabilisation: No

