

Slanghoek Private Selection Pinotage 2004

Beautiful deep red colour, on the nose some hints of game. Palate is full with some beautiful spicy undertones. Well integrated wood from small French barrique.

variety : Pinotage | 100% Pinotage

winery : Slanghoek Cellar

winemaker : Pieter Carstens & Team

wine of origin : Slanghoek

analysis : **alc** : 14.08 % vol **rs** : 5.61 g/l **pH** : 3.68 **ta** : 5.24 g/l **va** : 0.73 g/l **so2** : 127 mg/l **fso2** : 47 mg/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle

in the vineyard : Supplier: S. du Toit

Appellation: Slanghoek

Area planted: 9,0 ha

Age of vines: 8, 9 and 23 years

Rootstock: Richter 99

Clone: P1 and P48

Trellis system: Bush vines

Irrigation: No irrigation

Vine density: 2,778 vines / ha

Soil: Deep, red schale

Climate: Continental

about the harvest: Date: 19 February 2004

Type: Hand harvested

Yield: 6,5 tons / ha

in the cellar : Crushing/Destemming: Destemmed and slightly crushed by machine

Tanks (type): Stainless Steel Fermentamatic with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel / 27 degrees C / 5 days / 8 pump overs/day

Malolactic (y/n): Yes

Lees contact / battonage: No

Barrel ageing (oak type, % of blend, duration): 8 months / 30% new French & 70% 2nd fill French

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

