

## Slanghoek Private Selection Red Jerepigo 2005

Medium red colour. Ripe red berries on the nose with hints of molasses. Palate well balanced between sugar, acid and alcohol. Lingering aftertaste.

**variety** : Pinotage | 100% Pinotage

**winery** : Slanghoek Cellar

**winemaker** : Pieter Carstens & Team

**wine of origin** : Slanghoek

**analysis** : **alc** : 18.22 % vol **rs** : 254.5 g/l **pH** : 3.60 **ta** : 6.4 g/l **va** : 0.24 g/l **so2** : 113 mg/l **fso2** : 26 mg/l

**type** : Fortified **style** : Sweet

**pack** : Bottle

**in the vineyard** : Supplier: Sakkie du Toit

Appellation: Slanghoek

Area planted: 8,78 ha

Age of vines: 8 years

Rootstock: Richter 110

Clone: PI 50

Trellis system: 5 wire extended Perold

Irrigation: Micro

Vine density: 3,333 vines / ha

Soil: Deep, rocky terrace

Climate: Winter rainfall - continental

**about the harvest**: Date: 16 March 2005

Type: Hand harvested

Yield: 7,5 tons/ha

**in the cellar** : Crushing/Destemming: Crushed and destemmed

Tanks (type): Stainless Steel with cooling

Fermentation protocol (vessel, temp, duration): Stainless Steel with cooling / 14 degrees C / 3 days

Fortification: Wine spiritus

Lees contact / battonage: No

Other method of oak maturation (chips etc.): No wood

Fining: Bentonite

Filtration: Bulk filtration with diatomaceous earth

Stabilisation: minus 4 degrees Celsius for 5 days

