

Longridge Pinotage 2004

Dark ruby red with a wide edge, the colour of red cherry skin. Prominent aromas of sweet cherry are complemented by vanilla, white and dark chocolate and hints of tobacco. A creamy, mouth-filling wine with white chocolate flavours mingling with wild berry fruit.

Decant and serve with red meats such as biltong or roast beef. Also recommended with pasta.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Kobie Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.83 % vol rs : 2.3 g/l pH : 3.7 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** 0

ageing : Enjoy now and within 7 to 12 years from harvest.

in the vineyard : Climate

Average Temperature: Summer 13Â°C - 28Â°C / Winter 8Â°C - 19Â°C

Annual Rainfall: 940 mm

Proximity to Ocean: 12 km

Soil

Glen Rosa, Hutton and Avalon

Viticulture

Trellised, 8-year-old vines planted on southeast-facing slopes overlooking False Bay yielded the grapes for this wine. The vineyards received drip irrigation and yielded 8 tons per hectare.

about the harvest: Grapes from selected vineyard blocks were hand-harvested at 26.2Â° Balling.

in the cellar : The berries were meticulously sorted, gently crushed and cooled down to 10 â€” 12Â° Celsius. Cold soaking preceded temperature-controlled fermentation. Maturation in a combination of French and American oak barrels broadened the flavours and added complexity and finesse. The wines from selected barrels were then blended before bottling.