

Millers Mile Pinotage 2005

Nice plummy flavours, juicy and well integrated wood flavours, makes it deliciously drinkable.

variety : Pinotage | 100% Pinotage

winery : Klein Parys Vineyards

winemaker : Kosie Mller

wine of origin : Paarl

analysis : alc : 13.5 % vol rs : 5.0 g/l pH : 3.52 ta : 5.8 g/l va : 0.80 g/l so2 : 140 mg/l fso2 : 42-49 mg/l

type : Red

in the vineyard : Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Age of vines: 7-10 years

Rootstock: Richter 99/110

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 1,2 x 2,0 m

Soil: Deep red, Hutton and Clovelly soil

Climate: Mediterranean, moderately warm summers with cold and wet winters. The area has an annual rainfall of approximately 750 mm

about the harvest: Date: Feb/March

Type: Hand

Yield: 8-10 t/ha

in the cellar : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 12-14°C

Malolactic: Complete

Barrel ageing (oak type, % of blend, duration): Oak treatment for 6 months.

Fining: Bentonite

Filtration: Bulk/Sterile

Stabilisation: Cold

