

## Millers Mile Pinotage Shiraz 2005

Blackberry, plummy. Well integrated nuances of spice, vanilla and berries. Soft tannins, smooth with a well-rounded finish.

**variety** : Pinotage | Pinotage, Shiraz

**winery** : Klein Parys Vineyards

**winemaker** : Kosie Miller

**wine of origin** : Paarl

**analysis** : alc : 13.5 % vol   rs : 3.8 g/l   pH : 3.6   ta : 5.4 g/l   so2 : 80 mg/l   fso2 : 40 mg/l

**type** : Red   **wooded**

**in the vineyard** : Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Area Planted: 2ha

Age of vines: 12 years

Rootstock: Richter 99/110

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 2,5 x 1,2 m

Soil: Light, Sandy Soil

Climate: Warm, dry summer, Cold, wet winters

**about the harvest**: Type: Hand

Yield: 6 t/ha

**in the cellar** : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 28 - 30Â°C, 14 days cold maceration with frequent pump overs.

Malolactic: Yes

Barrel ageing (oak type, % of blend, duration): Wood treated for 6 months. French and American Oak.

Fining: Yes

Filtration: Yes

Stabilisation: Yes

