

## Tier 3 - Hill Station Pinotage Reserve 2005

A South African speciality, this vibrant Pinotage delivers brambly, blackberry fruit with a twist of black pepper spice on the finish.

Light use of oak has enhanced, approachable wine that is particularly suited to game or sausage dishes.

**variety :** Pinotage | 100% Pinotage

**winery :** Cape First Wines

**winemaker :** Christo Versfeld

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 5.00 g/l   pH : 3.40   ta : 5.64 g/l

**type :** Red   **wooded**

**pack :** Bottle

**ageing :** Maturation potential: 3 - 5 years

**in the vineyard :** Soil type: Decomposed Granite

Age of vines: 12 years

Trellising: Bush vine

Yield: 8 - 10 tons/ha

Irrigation: Drip

**about the harvest:** Picking date: Beginning February

Grape sugar: 24° Balling

Acidity: 6.0 g/ltr

pH at harvest: 3.4

**in the cellar :** Fermentation temperature: 26 - 28°C

Method: Three daily pump-overs with wine undergoing 100% malolactic fermentation.

Wood ageing: Lightly oaked

