

## Franschhoek Cellar Pinotage 2005

Medium to full-bodied dry red wine with an approachable earthy and berry fruit aroma. Softly-styled in character.

Any red meat dish like, veal, beef and ostrich.

**variety :** Pinotage | 100% Pinotage

**winery :** Franschhoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol rs : 3.3 g/l pH : 3.75 ta : 4.8 g/l

**type :** Red **style :** Dry **body :** Medium

**pack :** Bottle

**ageing :** This wine will develop and should be at its best within 5 years of vintage.

**in the vineyard :** Grapes are from Paarl Region.

Average age of vines:  $\hat{A}\pm 10$  years

Type of Soil: Alluvial

**about the harvest:** Harvested by hand when sugar is 23 - 25 $\hat{A}$  Balling.

**in the cellar :** After crushing and destalking, the pulp is pumped directly into rotor tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27 $\hat{A}$ C. After 10 days alcoholic fermentation is completed followed by malolactic fermentation. No wood contact.

### Franschhoek Cellar

Franschhoek

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