

Boland Pinotage

The appealing fruitiness with characteristic banana flavours is in perfect harmony with soft oak and smooth tannins. A medium bodied and accessible wine.

Delicious on its own or with light meals.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Altus le Roux & Team

wine of origin : Coastal

analysis : **alc** : 14.2 % vol **rs** : 3.7 g/l **pH** : 3.67 **ta** : 6.2 g/l

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

pack : Bottle

Michelangelo International Wine Awards 2005
Boland Pinotage 2004 - Gold

Michelangelo International Wine Awards 2004
Boland Pinotage 2002 - Great Gold Medal & Sue van Wyk Trophy

Veritas Awards 2004

Vino Ljubljana 2003 - Slovenia
Pinotage 1999 - Gold

Michelangelo International Wine Awards 2002, Johannesburg, RSA
Boland Pinotage 1999 - Gold

Wine Magazine, August 2002:
Boland Pinotage 1999 - 4 stars

Challenge International du Vin 2002: Blaye & Bourg, France
Boland Pinotage 1999 - Gold

Intervin International Awards 2001: Toronto, Canada
Boland Pinotage 1999 - Gold

Michelangelo Wine Awards 2001: Johannesburg, RSA
Boland Pinotage 1999 - Gold

Veritas Awards 2001: Johannesburg, RSA
Boland Pinotage 1999 - Gold

Air France 2000: Paris, France
Boland Pinotage 1999 - Gold

Medaille d'or Monde Selection 1999: Brussels, Belgium
Boland Pinotage 1997 - Gold

Wine of the Month Club, January 1998: Cape Town, RSA
Boland Pinotage 1996 - Best Value Pinotage

International Wine and Spirit Competition (IWSC) 2005
Boland Pinotage 2002 - Best in Class Silver

in the vineyard : Average age of Vine: 4 - 8 years

Method of Harvest: Handpicked

Harvest Date: mid February

Climatic region: Paardeberg

Yield: 6 - 8 tons per hectare

Soils: Swartland soil form

Altitude: 140 - 160m above sea level

Trellis: 5-wire hedge
Pruning: Spur pruned

about the harvest: From a South African child, SA's own variety, a cross between Pinot Noir & Cinsaut (Hermitage). Boland Kelder's Pinotage originates from the Paardeberg area and is harvested mid February.

in the cellar : For 75% of the duration of alcoholic fermentation the juice is pumped over the skin cap for colour and flavour extraction. 60% American oak and 40% French oak.