

Douglas Green Cinsaut Pinotage 2004

Colour: Bright with a crimson heart and a purple rim.

Nose: Crushed summer berry and ripe plums aromas with delicate vanilla spice and earthy undertones.

Palate: Medium bodied explosion of red berry flavours offset by a hint of spice. Well balanced silky mouthfeel with soft ripe tannins.

Overall: An easy drinking medium-bodied red wine offering ample juicy red fruit and pleasing complexity.

Enjoy on its own or with pasta, pizza, duck and a variety of red meat dishes.

variety : Cinsaut | 50% Cinsaut, 50% Pinotage

winery : Douglas Green Wines

winemaker :

wine of origin :

analysis : alc : 14.16 % vol rs : 3.9 g/l pH : 3.63 ta : 5.07 g/l

type : Red

in the vineyard : Our viticulturalist selects grapes from defined vineyards across the Western Cape for terroir specificity and optimal varietal expression.

about the harvest: The Pinotage and Cinsaut grapes were harvested at 23Â°B.

in the cellar : Grapes are vinified separately in appointed cellars where our oenologist has strictest control over every process. The components were fermented to 4Â°B before oak chips were added and malolactic fermentation was completed. Final blending and bottling took place in our cellars in Wellington.

