

Douglas Green Pinotage 2004

Colour: Attractive deep crimson colour with blue tinges and a purple hue.

Nose: Forthcoming ripe strawberry and raspberry fruit aromas with attractive vanilla spice complexity.

Palate: Soft smooth medium-bodied entry with juicy red berry flavours. Ripe silky tannins and discreet spicy oak vanillins balance the fruit that fades into a soft pleasant berry aftertaste.

Overall: A medium bodied, lush, fruit driven wine with a soft juicy structure that is playful on the palate and extremely approachable for youthful undemanding drinking.

Smoked sausages, grilled ostrich fillet, duck with cherries, venison and pheasant casseroles, and meaty pasta dishes.

variety : Pinotage | 100% Pinotage

winery : Douglas Green Wines

winemaker :

wine of origin :

analysis : alc : 13.81 % vol rs : 3.2 g/l pH : 3.47 ta : 5.48 g/l

type : Red **wooded**

about the harvest: Harvested at 24Å°B showing great expression of fruit and acid.

in the cellar : Fermented on the skins in stainless steel tanks and pressed at 4Å°B. Staves were added prior to malolactic fermentation. Left on the wood for 3 months.

