

Moreson Pinotage 2005

Deep inky colour. Ripe plums and cherry with hints of dark chocolate and coffee. The palate shows an impressive array of complex sweet flavours, plum, black cherry and a touch of mocha, followed by firm ripe tannins that give a well-balanced persistent aftertaste.

Serve with spicy cold meats, oxtail and venison.

variety : Pinotage | 100% Pinotage

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis : alc : 14.56 % vol rs : 2.0 g/l pH : 3.54 ta : 6.2 g/l so2 : 65 mg/l fso2 : 38 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : 3 to 4 years from vintage.

about the harvest: The grapes were hand harvested over a period of two weeks during mid February and typical harvest analysis were 25.5Â°B, 8.0g/l TA, 3.5pH.

in the cellar : After crushing the fruit was cooled down to 10Â°C before hand sorting and cold soaked for 3 days in open fermenters. Fermentation was done using a variety of yeast strains and at 24Â°C-28Â°C with punch downs every 2hours for a third of the fermentation and every 4hrs with two aerated pumpovers there after. Pressing was done at 5Â°B and fermentation finished in stainless steel tanks from where the wine was transferred to barrel for malolactic fermentation.

Maturation was done in 90% French and 10%American oak using 50% new for period of 16 months.

