

Meerkat Pinotage 2006

Veritas 2007 - Bronze

WINE Magazine - Value Award

This is a rich, juicy Pinotage with loads of sweet plum and black cherry characteristics, supported by sensuous mocca chocolate and soft vanilla. This lusty wine should be enjoyed with great food and great company.

variety : Pinotage | 100% Pinotage

winery : Schalk Burger & Sons

winemaker : Matthew Copeland

wine of origin : Coastal

analysis : alc : 14.2 % vol rs : 2.0 g/l pH : 3.4 ta : 6.15 g/l va : 0.5 g/l so2 : 90 mg/l fso2 : 38 mg/l

type : Red taste : Fragrant

pack : Bottle closure : Cork

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in the vineyard : 2006 was a year of low yields and even lower rainfall. Fortunately we have a wide selection of vineyards on the farm and careful picking allows us to produce wines of a consistently high quality

about the harvest: Low average yields, picked at an optimal ripeness of 24° Balling gives the wine exceptional colour intensity, great body and a full fruity flavour.

in the cellar : At Welbedacht, Pinotage is a core product for us and we make it with considerable care. Once the bunches have been hand selected in the vineyard, the whole grapes are chilled in our special pre-cooling room for 24hrs, before being gently destemmed and crushed.

The crushed grapes are then allowed to cold soak overnight, before being inoculated with yeast. The grapes ferment in open cement fermenters for approximately 5 days at 25° C and are "punched down" regularly by hand. The grapes are then pressed in our special basket press, before the wine is dry, and fermentation is completed in stainless steel tanks. This practice preserves the wine's fruity character and moderates spiciness as well as harsh tannin extraction.

All grapes come from the farm and we can truly say that the wine is grown, made, matured and bottled at Welbedacht.

