

Millers Mile Pinotage Shiraz

Blackberry, plummy. Well integrated nuances of spice, vanilla and berries. Soft tannins, smooth with a well-rounded finish.

variety : Pinotage | 51% Pinotage, 49% Shiraz

winery : Klein Parys Vineyards

winemaker : Kosie Moller

wine of origin : Western Cape

analysis : **alc** : 13.5 % vol **rs** : 3.8 g/l **pH** : 3.6 **ta** : 5.4 g/l **so2** : 100 mg/l **fso2** : 40 mg/l

type : Red **wooded**

in the vineyard : Supplier: Klein Parys Vineyards

Appellation/Origin: Paarl

Area Planted: 2ha

Age of vines: 12 years

Rootstock: Richter 99/110

Trellis system: Hedge

Irrigation: Supplementary

Vine density: 2,5 x 1,2 m

Soil: Light, Sandy Soil

Climate: Warm, dry summer, Cold, wet winters

about the harvest: Type: Hand

Yield: 6 t/ha

in the cellar : Crushing/Destemming: Destalked

Tanks (type): Stainless Steel

Fermentation protocol (vessel, temp, duration): 28 - 30C, 14 days cold maceration with frequent pump overs.

Malolactic: Yes

Barrel ageing (oak type, % of blend, duration): Wood treated for 6 months. French and American Oak.

Fining: Yes

Filtration: Yes

Stabilisation: Yes