

## Douglas Green Cinsaut / Pinotage 2006

**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 mouth-feel 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

**pack :** Bottle    **closure :** Cork

**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 23° 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 4° B before oak chips were added and malolactic fermentation was completed. Final blending and bottling took place in our cellars in Wellington.

