

## Savanha Pinotage 2006

The wine is dark in colour with a purple edge. The inviting nose exhibits the different layers of Shiraz. Sweet plum aromas and white peppery notes on the nose carry through onto the well-structured and favourable palate that lingers on the aftertaste.

Serve with roast turkey in sweet onion gravy.

**variety :** Pinotage | 100% Pinotage

**winery :** Savanha

**winemaker :** Anton Swarts and Frans Smit

**wine of origin :** Western Cape

**analysis :** alc : 14.11 % vol   rs : 2.27 g/l   pH : 3.6   ta : 5 g/l

**type :** Red   **style :** Dry   **body :** Full   **wooded**

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

**ageing :** Enjoy now, or within 2 years of harvest.

### **in the vineyard : Climate**

Average temperature: Winter 10Â°C; Summer 23.5Â°C

Annual rainfall: 650 mm

Proximity to ocean: 120 km

### **Soil**

Alluvial and Riverbed

### **Viticulture**

Trellised- and bush vines aged 7-12 years planted east/west yielded the grapes for this wine. The vines received supplementary drip irrigation and produced 10-12 tons per hectare.

**about the harvest:** Grapes were handpicked at optimum ripeness.

**in the cellar :** After harvesting the grapes were sorted, de-stemmed and gently crushed. The juice was chilled to 10-12Â°C to enable cold maceration prior to fermentation in stainless steel tanks. Daily pump-overs were carried out during fermentation to extract further colour and flavour. Wines showing well-preserved fruit were selected for blending and fining. Sterile bottling took place after 6 months of maturation and integration.

