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Stellenzicht Golden Triangle Pinotage 2006

2007 ABSA Top 10 Pinotage
Colour: Dark ruby
Nose: Mulberry fruit with rich plum, blackcurrant and earthy aromas.
Palate: Darker berry flavours on the mouth- filling palate with oak and fruit seamlessly integrated. The solid tannin structure and sturdy acidity will allow this wine to improve with further maturation.
Food pairing: Enjoy with game or spicy meat dishes. Non-conformists should try this with chocolate mousse.

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variety : Pinotage | 100% Pinotage
winery :
winemaker : Guy Webber
wine of origin :
analysis : alc : 15.0 % vol rs : 2.6 g/l pH : 3.46 ta : 5.7 g/l
type : Red wooded
pack : Bottle size : 0 closure : 0

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in the vineyard : **The vineyards (viticulturist: Eben Archer):**
Planted in 1995, the vineyard lies on a relatively flat slope with the rows orientated from north to south. The medium-potential soil originates from decomposed granite and the vines received an overhead, supplementary irrigation at the time of veraison. Being bush vines, the yield balanced out at around 7 tonnes per hectare. Lower than the average yield, the fruit shows excellent concentration and health.

about the harvest: Being bush-vines, all the grapes were picked by hand.

in the cellar : After destalking and crushing, the mash was transferred to closed stainless steel tanks where fermentation was induced by the addition of pure yeast strains of NT50 and N96. Fermentation took place at between 28Â° and 30Â° C with a light pneumatic pressing taking place just prior to the completion of fermentation.

Half of the wine completed fermentation in stainless steel tanks while the other half was transferred to Oak barrels where the fermentation was completed. Barrel maturation time averaged out at 16 months with the barrel selections being as follows:
â€¢44% New French Oak, 33% new American Oak, 5% new Hungarian Oak and 18% second fill barrels consisting of,
â€¢65% French Oak, 30% American Oak and 5% Russian Oak.