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Landskroon Pinotage 1998



Pinotage, the unique Cape hybrid, was developed from a cross between Pinot Noir and Cinsaut. A full blown inky, dark centred ruby wine with a pinky cerise edge. On the nose the reference was to Pinot Noir. Ripe, sweet raspberry, cherry fruit and vanilla spiciness. Perfectly balanced acid and tannin show the raspberry/mulberry fruit off at its most appealing. Vibrant and fresh

variety : Pinotage | Pinotage
winery : Landskroon Wines
winemaker : Paul de Villiers
wine of origin : Paarl, Coastal Region
analysis : **alc :** 13.25 % vol **rs :** 2.90 g/l **pH :** 3.53 **ta :** 6.50 g/l

ageing : 3 - 6 years

in the cellar : Grapes were harvested at 24Â°B. After crushing and destemming, the juice, together with the grape skins were allowed to ferment in open tanks at a temperature between 25Â°C and 28Â°C and for a period of approximately four days. In order to optimise colour, flavour and extract uptake, the juice was only separated from the skins after it was allowed to ferment down to 5Â°B. Hereafter the juice was drawn off from the skins and transferred to closed fermentation tanks. Any juice remaining in the skins were recovered by using a gentle tank press. On completion of the fermentation process the wine was racked from the lees and after giving it a light gelatine fining, transferred to Nevers Oak casks for maturation.