

Moreson Pinotage 2006

Ripe warm summer plums and cherry, hints of decadent dark chocolate and earthy coffee. The palate shows an impressive array of complex sweet flavours - plum, black cherry and a touch of mocha, followed by firm ripe tannins that give a well-balanced persistent aftertaste.

Serve with spicy cold meats, oxtail and venison.

variety : Pinotage | 100% Pinotage

winery : Moreson

winemaker : Hannes Meyer

wine of origin : Coastal

analysis : alc : 14.65 % vol rs : 2.4 g/l pH : 3.58 ta : 5.6 g/l so2 : 62 mg/l fso2 : 44 mg/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : 3 to 4 years from vintage.

about the harvest:

The grapes were hand harvested over a period of two weeks during mid February and typical harvest analysis were 25.5° B, 8.0g/l TA, 3.5pH.

in the cellar :

After crushing the fruit was cooled down to 10°C before hand sorting and cold soaked for 3 days in open fermenters. Fermentation was done using a variety of yeast strains and at 24°C-28°C with punch downs every 2hours for a third of the fermentation and every 4hrs with two aerated pumpovers there after. Pressing was done at 5° B and fermentation finished in stainless steel tanks from where the wine was transferred to barrel for malolactic fermentation.

Maturation was done in 100% French oak, using 80% new for period of 16months.