

Deetlefs Oak Matured Pinotage 2007

A lively & deep purple colour. Ripe black fruit layered with cherry and an almost spicy chocolate. Supple tannins and a well rounded mouth with developing complexity.

Game birds; Chocolate-chilli fillet; rich chocolate pudding Serving temperature: 16-18°C

variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.69 ta : 6.5 g/l so2 : 86 mg/l fso2 : 33 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing :

4 - 10 years

in the vineyard :

Rootstock: 101-14

Clone: P148A

Plant Date: 1995

Hectares: 10 ha

Average Ton / Ha : 12 t/ha

Trellising System: 4 wire vertical Perold

Irrigation System: Drip & Micro

Height above sea level: 236

Direction: N/S

about the harvest: Harvest date: 13 to the 22 February 2007

in the cellar : Various techniques were applied to all stages of the winemaking process to provide as many possible different building blocks (styles) to ensure optimum complexity in the final blend. These include but are not limited to; grape selection, processing (reductive oxidative), fermentation (different yeasts). The wine was matured for 9months of which 85% was new wood, 70% French and 30% American Oak.

