

Cape Blue Pinotage 2007

A full bodied, fruity red wine with a deep purple colour. Sweet ripe plum, cherry and aromatic cinnamon flavours on the palate.

A perfect choice to enjoy with red meat dishes and cheeses.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 0-5 g/l pH : 3.65 ta : 5.65 g/l va : 0.67 g/l so2 :
under 100 mg/l fso2 : 35 mg/l

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

pack : Bottle **closure :** Cork

in the vineyard : Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly

Growing Climate/Vintage Conditions: Cool ocean breeze, nestled in the Helderberg basin. Surrounded by the Hottentots mountains overlooking False Bay.

about the harvest: Date of harvest: mid-March

Type of harvest: Hand harvest in the cool morning.

in the cellar : Method: Cold maceration for 3 days followed by juice extraction. Pump over and punch down 3 times daily.

Fermentation Temperature: 16° -28° C

Length: 10-25 days on skins.

Malolactic Fermentation: In stainless steel tanks with wood staves.

