

McGregor Pinotage 2007

Deep ruby red colour. Fresh fruity aromas of berries and ripe banana, complemented by delicate wood maturation flavours. Soft easy drinking, medium-bodied wine with soft sweetish tannins.

A true companion for red meat, game, venison or on its own.

variety : Pinotage | 100% Pinotage

winery : McGregor Winery

winemaker : Andr  Scriven

wine of origin : McGregor

analysis : alc : 14 % vol rs : 4.0 g/l pH : 3.5 ta : 6.2 g/l va : 0.39 g/l so2 : 90 mg/l
fso2 : 37 mg/l

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

pack : Bottle **closure** : Cork

in the vineyard : Planted on deep red calcareous Karoo-soil mainly grafted on Richter 99 rootstock and trellised. Monitored irrigation and optimum viticulture practices create the best conditions for high quality grapes and wine.

about the harvest: Date: Mid-February

Type: Hand

Yield: 12 tons/ha; 3.5 kg/vine

Sugar: 24.2  B

pH: 3.58

TA: 5.6 g/l

in the cellar : Grapes were destemmed and crushed where after 15% of juice was extracted for Ros . After a tartaric acid addition grapes were cooled down overnight before alcoholic fermentation was initiated. Automatic pump-over of juice to extract maximum colour, flavour and soft tannins was done. Malolactic fermentation and a 4-month French oak maturation before bottling rounded off the process.

