

Deetlefs Pinotage 2007

A rich, royal blackberry colour with a gentle smokiness on the nose and voluptuous berry fruit on the palate.

Kudu, springbuck, roast duck with cranberries.

variety : Pinotage | 100% Pinotage

winery : Deetlefs Estate

winemaker : Ilze van Dijk

wine of origin : Rawsonville

analysis : alc : 14.8 % vol rs : 2.93 g/l pH : 3.56 ta : 6.5 g/l so2 : 72 mg/l fso2 : 27 mg/l

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

pack : Bottle **closure :** Cork

ageing : 4 - 8 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: 1 March 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) and various wood treatments where applicable. Matured for 10 months on 30% new wood, all French Oak.

