

Eaglevei Pink 2008

Fresh strawberry & passion fruit scents on the nose & elegant creamy mineral flavours on the palate. Mouth watering, with a clean finish, lovely length & well balance acidity

Try it with traditionally South African combinations like braaivleis & pap & sheba or Pistachio ice cream. Enjoy chilled with good company.

variety : Pinotage | 100% Pinotage

winery : Eaglevei Wines - CLOSED

winemaker : Maria le Roux

wine of origin : Stellenbosch

analysis : alc : 12 % vol rs : 4.4 g/l pH : 3.15 ta : 6.3 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Our 9 year old Pinotage vineyard is situated on well-drained, gravelly soils on Eaglevei. Year after year we are able to produce outstanding quality wines due to sustainable farming practices. In 2008 there was an abundance of grapes & we did one green harvest to thin out the crop & therefore concentrating the fruit flavours & adding extra weight length to the mouthfeel of this wine

Climate

Summer: 21.5° C

Winter: 13° C

Annual rainfall: 860mm

Proximity to ocean: 30km

about the harvest: The grapes were handpicked in early January & cooled overnight, ready to be handsorted in the morning.

in the cellar : After sorting the individual berries & removing all the snails, ladybirds & other insects we gently crushed the berries & left them in a tank to be pressed into an old manual basket press. The juice was fermented over 2 weeks and then spent 6 months in 3rd fill barrels where they went through partial malolactic fermentation & daily battonage. Yes, we stirred them lovingly, every single day. A total production of only 10 barrels of which 2 barrels were used to make a very limited quantity of 100% Pinotage Cap Classique to be released in 2010

