

De Leuwen Jagt Pinotage 2008

A lighter style Pinotage with raspberries and plums on the nose and palate followed by a soft and elegant finish.

variety : Pinotage | 100% Pinotage

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.75 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The season was very cool except for the hot spell during January.

about the harvest: 2008 harvest was extremely interesting and unpredictable with heat waves, cold spells and rain. It promises to be a good harvest with beautiful wines.

in the cellar : The grapes were fermented using a combination of punch down and pumping over systems. After alcoholic fermentation the wine was racked and the skins were gently pressed. The tanks were inoculated with malolactic bacteria to complete the secondary fermentation. 50% of the blend spent 4 months on oak staves (100% Hungarian).

