

Pulpit Rock Premium Pinotage 2006

This expressive wine have a concentration of rich, berries with underlying tones of spices which add to the complexity of this wine. The fruit carries through on the palate and creates a wine with roundness and a long finish. The tannin structure is firm without being dominant.

Enjoy with game dishes, roasts, gammon or ham.

variety : Pinotage | 100% Pinotage

winery : Pulpit Rock Winery

winemaker : Jaco van der Merwe

wine of origin : Coastal

analysis : alc : 14.4 % vol rs : 2.17 g/l pH : 3.66 ta : 5.31 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The average age of these vines is 12 years old and all is trellised. The production is on average 10 tons per hectare. Supplementary irrigation is done through the growing season.

about the harvest: Harvesting starts in the first week of February and finishes in mid-March.

in the cellar : Fermentation takes place on the skins of the grapes at 24° - 26° C. During this period the juice is pumped over regularly for optimum extraction of colour and flavours. After alcoholic fermentation the wines are put into new 225 litre barrels (70% French and 30% American Oak) where it undergo Malolactic fermentation. The wine matures for a further 13 - 16 months in these barrels.

