

## Seidelberg Pinotage 2006

Seidelberg Pinotage has a typical Pinotage nose of plums and berry fruit aromas, complemented with oak.

**variety :** Pinotage | 100% Pinotage

**winery :**

**winemaker :** Cerina de Jongh

**wine of origin :** Coastal

**analysis :** alc : 14.7 % vol    rs : 3.1 g/l    pH : 3.74    ta : 4.8 g/l

**type :** Red    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**pack :** Bottle    **closure :** Cork

**ageing :** The wine has good structure and firm tannins and the potential to age for 3 to 5 years.

**about the harvest :** Our 2006 harvest started on the 18th of January with Pinotage and ended on 23rd March with Cabernet.

The crop was much smaller this year which has resulted in good concentration of flavours and structure and should result in wines of good longevity.

**in the cellar :** The wine was fermented in stainless steel tanks and pumped over regularly. It completed malolactic fermentation in tank and in barrel and matured in French oak for 12 months.

