

Seidelberg Pinotage 2008

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 : 14.43 % vol rs : 2.5 g/l pH : 3.36 ta : 5.4 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.

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 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.

