

## Kleinbosch Young Vatted Pinotage

Attractive deep cherry red. Lifted flavours of cherries, plums and fruits of the forest being subtly supported by sweet oak. Soft supple tannins are well integrated with sweet fruit flavours, with a slight plum jam finish which highlights the soft and attractive characters of this young vatted style. The Young Vatted Pinotage is best enjoyed young and is an excellent partner to salmon dishes, springbok pie and ostrich fillet.

**variety :** Pinotage | Pinotage

**winery :** Kleinbosch

**winemaker :** Kim Mylne MW

**wine of origin :**

**analysis :** alc : 12.8 % vol   rs : 2.4 g/l   pH : 3.47   ta : 5.5 g/l

**pack :** Bottle

Silver Medal at the 1998 International Wine Challenge (WINE Magazine - UK).

**ageing :** The fruit flavours are delicious as a young wine consumed within 12 months but will become more complex and developed if left for up to 24 months.

**about the harvest:** Individual vineyards were monitored and hand picked at optimum fruit and flavour maturity.

**in the cellar :** The grapes were crushed and fermentation was temperature controlled for six days before pressing off skins. Hard pressings were discarded with the emphasis on the soft juicy and fleshy characters of this grape. American oak was used to integrate with the flavours during malo-lactic fermentation with bottling carried out a few months after vintage.

