

## Bovlei Pinotage 2007

The wine was made in rotor tanks and turned regularly. This led to excellent colour extraction and rich stylistic cultivar flavour. The wine has upfront sweet berry/banana spicy vanilla flavours with a good colour and a balanced complex aftertaste.

Serve with roast or turkey or any traditional red meat.

**variety :** Pinotage | 100% Pinotage

**winery :** Bovlei Cellar (Wellington Wines)

**winemaker :** Frank Meaker / Hendrik de Villiers

**wine of origin :** Wellington

**analysis :** alc : 13.74 % vol rs : 2.2 g/l pH : 3.74 ta : 5.5 g/l

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

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

2010 Best Value Wine Guide

2009 Michelangelo International Wine Awards - Silver Medal

**ageing :** Ready to drink, but with the intense cultivar flavour on nose and plate, it can be kept for another four years.

**in the vineyard :** The grapes are from the bush vine blocks with a yield of 8 ton per hectare. The soil is in the higher slopes of Bovlei at the foot of the Hawekwa Mountains.

**about the harvest:** With a slow long ripening period, the grapes were picked late March in the ripening period. This led to good cultivar flavours and a berry with a thicker skin.

