

## Windmeul Pinotage 2008

The wine has a deep red colour. A touch of earthiness, with berries and ripe prunes on the palate. The well-rounded tannins provide ample structure and retain the natural flavour of the varietal. The finish is balanced and gently dry.

Particularly good with ostrich and richly flavoured dishes, or on its own - slightly chilled in summer.

**variety :** Pinotage | 100% Pinotage

**winery :** Windmeul Cellar

**winemaker :** Fancois van Niekerk

**wine of origin :** Paarl

**analysis :** alc : 14.13 % vol   rs : 2.2 g/l   pH : 3.6   ta : 6.2 g/l

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

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

**in the vineyard :** Our bush vines were planted in 1996 and yield around 7 tons/ha. Soils are a combinations of shale and stony; the aspect is north to north-east.

**about the harvest:** A late season gave us good fruit in the grapes - though two very hot spells during harvest made for challenging conditions for this early ripening varietal.

